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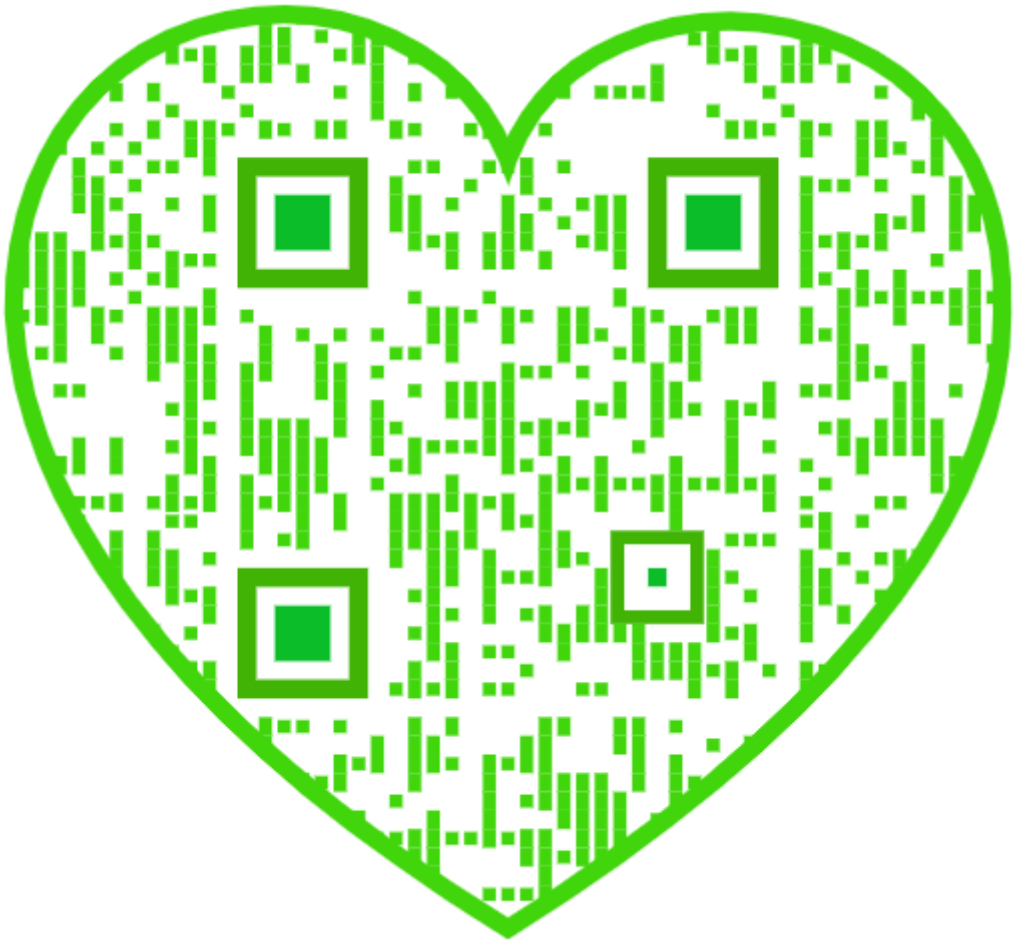
Childs

RECIPES FOR COOKING AND PREPARING

SERVING AND PORTION LIST



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RECIPES FOR COOKING AND PREPARING

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BEVERAGES.

BEEF TEA.

Put 1 teaspoonful of extract of beef into a tea cup and fill with boiling water.

BUTTERMILK.

Let forty (40) quarts of whole or skimmed milk stand 24 hours in a temperature of 75 to 80 degrees; then churn for ½ hour. Take from the churn and keep in a cold place.

COCOA.

¼ lb. cocoa
9 oz. hot water

Dissolve cocoa in water. For each cup use 1 tablespoonful of paste and ⅓ cup of boiling water. Stir water and paste together; fill cup to within ⅜ inch of top with hot milk.

COFFEE.

Place 1 pound of coffee in a pail, and add ½ pint of boiling water. Mix well, cover and let stand 5 minutes; put in leacher and pour on 6 quarts of boiling water. It should drain through in 15 or 20 minutes. Coffee in the urn should be kept at not less than 190 degrees, and milk at not less than 180 degrees. Coffee kept at this temperature will hold its flavor 2½ hours.

COFFEE, ICED.

Fill a special glass ¾ full of cracked ice, then fill the glass with cold black coffee.

BULGARZOON.

Heat forty (40) quarts of pure milk in a double boiler to 200 degrees; cool as quickly as possible to 100 degrees, then add 1 quart of starter. Keep at 100 degrees until the milk sets, then cool it as quickly as possible to 40 degrees, when it will be ready for use.

The starter may be the same as is used for matzoon for baking, as that contains nothing but the lactic acid germ, which is all that is required.

LEMONADE.

1 lemon,
2 teaspoonfuls powdered sugar,
½ glass of cracked ice.

Fill 10-oz. glass with the ice, water, sugar and juice from lemon; turn lemonade shaker over the glass and shake until the sugar is dissolved.

MILK, BOTTLE OF.

(9-oz. bottle full.)

Add to each 40-quart can of milk for drinking 1 quart 25% cream, stir thoroughly before bottling.

MILK, BOTTLE OF, HALF CREAM.

(8-oz. bottle full.)

Mix equal parts of 25% cream and milk.

TEA IN URN.

¾ oz. tea.
1 gal. water.

Place tea in a gallon measure; fill measure with boiling water, cover and allow to draw three minutes; empty all in clean urn, passing it through the leacher; draw five minutes longer, when the dregs should be removed from urn. Tea will not hold its flavor more than one hour.

INDIVIDUAL CUP OF TEA.

One teaspoonful of tea in the small strainer; place strainer in cup; fill cup with boiling water. allowing the water to pass through tea into the cup; cover cup, allow tea to draw two minutes; remove cover and strainer containing the leaves and serve.

TEA IN POT.

One teaspoonful tea in individual pot; fill pot with boiling water and serve. An extra pitcher of hot water may be served with pot of tea if desired.

TEA, ICED.

1½ oz. tea.
1 gal. water.

Place tea in a clean leacher, and pour boiling water over it. After it has stood fifteen minutes draw off the tea; let it cool in a stone pot.

Fill a 9-oz. glass ¾ full of ice. then pour in the tea, and put a slice of lemon on the side of the glass.

BREAD AND ROLLS.

BATH AND CROSS BUNS.

¾ lb. stan. powd. sugar
¾ lb. butter
4 ozs. lard
5 eggs
1 pint milk
1 pint water
5½ lbs. flour
½ oz. lemon extract
½ oz. salt
1/6 oz. mace
1/6 oz. cinnamon
½ lb. currants
3 ozs. yeast
¾ lb. gran. sugar

Make sponge of the water, yeast and a little flour; prove 1 hour, then add the other ingredients, except the granulated sugar. Let rise 2 hours.

For Bath Buns use 4 lbs. of dough for each 3 dozen. Cut out, form, and shake the granulated sugar over them; stand 20 minutes in temperature 80 degrees and bake 20 minutes in oven temperature 475 degrees. When cool shake ¼ lb. powdered sugar over them.

This will make 7½ dozen.

For Cross Buns, use 3½ lbs. dough for each 3 dozen. Cut out, form, cross with marker and let rise 20 minutes in temperature 80 degrees; bake 20 minutes in oven temperature 475 degrees. When cool cover with 1½ lbs. powdered sugar melted.

This will make 9½ dozen.

COFFEE CAKE (REGULAR).

10 qts. water
45 lbs. flour
12 oz. yeast
6 lbs. sugar
30 eggs
15½ lbs. butter
7½ lbs. lard
1 oz. mace
1 oz. lemon extract
2 oz. salt

Make a sponge with the water, yeast and 20 lbs. of the flour; prove 2½ hours in temperature 70 degrees; then add the sugar, eggs, 7½ lbs. of butter, lard, mace, extract of lemon, salt and 25 lbs. of flour; let stand ½ hour, then roll in the rest of the butter, 4 lbs. at a time. Cut in strips weighing 5 ounces each and form. Let stand ½ hour and bake 15 minutes in oven 500 degrees.

When cool, cover with 4 lbs. melted sugar. This will make 30 dozen cakes.

TEA BISCUITS.

3 lbs. flour
1 qt. milk
6 oz. lard
3 oz. baking powder
1 tablespoonful salt
1 tablespoonful sugar

Mix ingredients thoroughly; let stand 15 minutes; then cut with biscuit cutter; let stand 15 minutes more and bake 20 minutes in oven 500 degrees. This will make 7 dozen biscuits.

TOAST, BUTTERED.

Toast both sides of bread on griddle to a golden brown, and butter while hot.

TOAST, DRY.

Cut a 22-ounce loaf of bread in twenty (20) slices. Toast on griddle to a golden brown.

COFFEE CAKE, GERMAN,

(8 Cakes)

5 qts. milk
10 oz. yeast
30 lbs. flour
2 lbs. butter
1½ lbs. lard
40 eggs
¼ lb. cinnamon, cloves and allspice, ground
½ gill lemon extract
1 lb. raisins
½ lb. citron

Make a sponge of 5 quarts of milk, 10 ounces of yeast and 20 lbs. of flour; let rise 1 hour in temperature of 90 degrees; then add butter, lard, eggs, spices, fruit and flavoring and stiffen with 10 pounds of flour. Place 6½ pounds of dough in pan 21½ in. x 12¾ in. x 2 in. Prove ½ hour in temperature of 90 degrees; then bake in oven at 450 degrees.

Covering.

2 lbs. chopped almonds
2 lbs. melted sugar

When cakes are cool, cover each with ¼ pound of melted sugar and sprinkle over each ¼ pound chopped almonds.

CORN MUFFINS.

1½ lbs. cornmeal
3 lbs. flour
3 ozs. baking powder
5 eggs
4 cupsful sugar
2 teaspoonful salt
2 qts. milk
1 cupful lard

Mix eggs, sugar, lard and milk, then add flour. Bake in five (5) inch "pan roast" pans.

The above makes forty-five (45) orders.

MILK TOAST.

3 pieces toast,
6 ounces milk,
3 ounces cream.

Toast bread that has been cut 26 slices per 22-ounce loaf. Butter the toast and place in soup plate, one piece directly on the other. Heat the milk and cream to boiling point, cover the toast with the milk and cream and serve balance in 3-ounce pitcher.

Serve for 15 cents.

The above mixture of milk and cream is the same as used for Oyster Stew.

WATER ROLLS.

(40 Doz.)

6	qts. water
4	qts. milk
1¼	lbs. lard
1¼	lbs. butter
6	oz. salt
6	oz. sugar
12	oz. yeast
30	lbs. flour

Mix milk with water, lukewarm; take 3 quarts and mix the yeast in it, then add lard, butter, salt and sugar. Work the flour into this mixture and set in steam box ¾ of an hour to rise. Cut 3 dozen rolls to 3½ lbs. dough, or 1 5-9 ounces each, and form. Wash with melted butter; let stand ¾ of an hour in temperature of 70 degrees; then bake 25 minutes in oven 500 degrees.

CAKE.

CAKE LAYERS (ROUND).

(75)

16 lbs. powdered sugar
2 lbs. lard
2 lbs. butter
80 eggs
1 lb. baking powder
18 lbs. flour
6 qts. milk
1 gill vanilla

Cream sugar, lard and butter together; then mix in the eggs and add vanilla and milk. Sift baking powder and flour together and add to above mixture.

Pour 13 ounces of batter into an 11-inch jelly tin, and bake 15 minutes in oven, temperature 475 degrees.

CRULLERS.

(45 Doz.)

7 lbs. sugar
1¼ lbs. butter
1¼ lbs. lard
42 eggs
7 qts. milk
1 oz. mace
1 oz. lemon extract
10½ oz. baking powder
28 lbs. flour

Cream sugar, butter and lard together, then add the eggs, milk, mace and lemon extract. Sift baking powder with flour and add to above. Let stand 1 hour; roll out ½-inch thick and form 5 inches long. Cook in hot lard until brown. When cold roll in xxxx standard powdered sugar.

2 lbs. xxxx powdered sugar used for rolling.
6½ lbs. lard used in cooking.

LADY FINGERS.

175 eggs
8 lbs. standard powdered sugar
2 lbs. xxxx powdered sugar
2 oz. vanilla
8 lbs. flour

Beat the whites of eggs, adding the 8 pounds of standard powdered sugar gradually to form a stiff meringue. Beat yolks of eggs until light, add the vanilla, then mix with the meringue; sift flour and mix with the eggs.

Fill meringue bag with the mixture; force through tube on sheets of paper 4¼ inches long, leaving about ½ inch between each finger to allow spreading. Put the xxxx powdered sugar in a fine sieve and shake over them until they are white; place in oven at 400 degrees for 10 minutes. When baked, they can be removed from paper with a knife.

This will make 135 dozen, or 23 pounds of fingers.

CEREALS.

OATMEAL.

½ lb. oatmeal
3 qts. water
1 teaspoonful salt

Fill the jacket of a farina boiler ¾ full of water; then put 3 quarts cold water in the boiler. When the water is hot, stir in the oatmeal and salt and cook 3 hours. Stir occasionally so that it will cook evenly.

DESSERTS.

APPLES, BAKED.

24 apples
½ lb. sugar

Select sound fruit, about 2¾ to 3¼ inches in diameter. Insert corer from each end of apple to make sure that all of core is removed. Peel apples one-third down from stem and place in pan (peeled end down) with ⅛ of an inch of cold water. Boil on range until apples begin to break, then turn in pan, sprinkle with sugar and place under broiler. Baste very often with juice until they are brown and soft.

CHARLOTTE RUSSE.

(22)

1 qt. cream
5 oz. powdered sugar
1 teaspoonful vanilla
1 lb. lady fingers
22 charlotte cups

Whip 25 per cent. cream until stiff; stir in the sugar. Cut fingers in half, place four pieces around edge of cup, and one piece in the bottom. Use a meringue bag for filling cups with cream.

CHOCOLATE ECLAIRS.

(6 ⅙ dozen)

1½ lbs. flour
1 lb. lard
16 eggs
1 qt. water

Cook flour, lard and water together, stir until thick, take from fire and add the eggs slowly; then, with meringue bag, form in eclairs 4½ inches long. Bake 25 minutes in oven, temperature 450 degrees.

Filling for Eclairs.

2⅔ pts. milk
1⅓ pts. water
½ lb. sugar
4 eggs
2 ozs. cornstarch
2 tablespoonful vanilla
pinch of salt

Cook in double boiler until thick, fill eclairs from both ends.

Covering for Eclairs.

3 lbs. standard powdered sugar
7½ ozs. chocolate
1½ pts. water

Melt the chocolate in double boiler, dilute sugar with the water and add to chocolate. Cover eclairs on top and one-half down the sides.

CORNSTARCH, CHOCOLATE.

Make like vanilla cornstarch, but in place of vanilla add 4 ounces of chocolate before cooking.

CORNSTARCH, VANILLA.

(for 40 Cups.)

2 eggs
1 gallon milk
1 lb. sugar
10 ozs. cornstarch
1 pinch of salt
1 tablespoonful vanilla.

Cook in a farina boiler and fill each cup half full.

CREAM ROLLS.

(24 Doz.)

14 lbs. flour
½ lb. lard
7 lbs. butter
6 eggs
1 teaspoonful salt

Sift flour and salt in bowl, rub lard well into the flour, mix in the eggs, then roll butter in dough. When cold roll out thin and cut in strips 1 inch wide. Wrap them on tin rolls (5½ inches long), bake in oven about 425 degrees. When baked, remove the tin roll and fill with meringue.

Meringue:—Beat the whites of eighty (80) eggs until very light, stir in 3½ pounds powdered sugar and 2 tablespoonfuls vanilla.

CUP CUSTARD.

(22 Bowls)

15 eggs
1¾ cups sugar
4 qts. milk
1 tablespoonful vanilla

Stir the eggs and sugar into the milk, add the vanilla and pour through a china cap strainer into custard bowls. Set the bowls in a pan of water and bake one hour at 310 degrees.

ICE CREAM, FRENCH.

2 qts. 25% cream
2 qts. milk
1 lb. sugar
5 yolks of eggs
½ oz. vanilla extract
1 teaspoonful of salt
2 oz. flour

Bring the milk to a boil in double boiler; then stir into it gradually about 1 cupful cold milk, mixed with the yolks, sugar and flour. When cool, add cream, salt and extract. Freeze.

PEACH ICE CREAM.

12 eggs,
6 pounds powdered sugar,
3 quarts of hot milk,
8 quarts of cream,
40 peaches.

Peel the peaches and remove the pit; to them add the sugar and mash the whole thoroughly with a wooden masher. Place them in a double thickness of cheese cloth and squeeze all the juice out, which will make a fine syrup. Beat the eggs until they are light, and stir the hot milk into them. When this is cold, all the ingredients should be thoroughly mixed. Have freezer thoroughly iced and sprinkled with salt, then place mixture in it. Allow to remain there for about five minutes, or until thoroughly chilled; then freeze.

The above mixture will make about 25 quarts.

ICE CREAM, PHILADELPHIA OR AMERICAN.

7 qts. 25% cream,
1 qt. milk,
1 lb. sugar,
½ oz. vanilla extract,
1 teaspoonful salt.

Mix well and freeze.

ICE CREAM, STRAWBERRY.

5 qts. cream (25%),
1½ qts. milk,
4 qts. strawberries,
3 lbs. powdered sugar,
6 eggs.

Sugar berries three hours before using, and mash through colander.

Eleven quarts of mixture makes 15 quarts of ice cream. Time in freezing, 20 minutes.

NAPOLEONS.

(10½ Doz.)

9 lbs. flour
2 qts. water
½ lb. lard
6 eggs
7 lbs. butter

Make dough of the flour, water, lard and eggs; roll in lightly the 7 pounds of butter and stand 15 minutes in temperature 60 degrees; roll three more times and each time let stand 15 minutes in temperature 60 degrees; then put in ice-box for 12 hours. Use 24 pounds dough rolled very thin and put into 27¾ x 17½ inch pans. Bake 20 minutes at temperature 450 degrees.

Filling for Napoleons.

1 qt. water
2 qts. milk
6 eggs
1⅛ lbs. sugar
4½ oz. cornstarch.
3 tablespoonfuls vanilla

Cook in double boiler until medium thick.

Top Dressing.

3 lbs. powdered sugar
1 pt. water
2 tablespoonfuls vanilla

Melt sugar with water and vanilla.

Decoration.

3 oz. melted chocolate

Take one layer and spread with ½ quart filling; cover with another layer also spread with ½ quart of filling; then add a third layer and cover top with the melted sugar. Cut into pieces 5 inches long by 1¾ inches wide, and decorate with the melted chocolate.

ICE CREAM, VANILLA.

5 qts. 25% cream
2 qts. milk
2 lbs. powdered sugar
7 eggs.

Place 2 quarts of milk on the fire and stir until about ready to boil. Take from the fire, beat 7 eggs, stir them into the milk; then stir in 2 pounds of powdered sugar. When mixture is cold, add 5 quarts of cream. Flavor to taste and freeze.

PIE, APPLE.

1½ lbs. sliced apples
6 oz. sugar
½ teaspoonful cinnamon and mace
(mix ¾ cinnamon, ¼ mace)

Line a pie plate with pastry. Slice the apples thin, wash them in cold water, then fill the pie tin with them; sprinkle with the cinnamon, mace and sugar and cover with paste. Bake in a hot oven about 45 minutes, or until the apples are soft and the paste brown.

PIE, CHOCOLATE CREAM.

6 qts. milk
2 lbs. sugar
1 lb. cornstarch
5 ozs. Baker's chocolate

Cook milk, sugar and cornstarch in double boiler; when it begins to thicken stir into it the chocolate, which has been melted in the oven. Fill about ½ inch thick between two layers of the same cake used for chocolate layer cake.

PIE, CUSTARD.

1½ pints milk
3 eggs
4 oz. sugar
1 pinch salt

Add a little vanilla extract or nutmeg. Line a pie plate with pastry, fill with the above mixture and bake 40 minutes in a slow oven.

PIE, LEMON (No. 1).

1 gal. water
2 lbs. sugar
8 lemons
12 oz. cornstarch
10 eggs
½ oz. salt

Put water and sugar on fire with grated rind of 8 lemons. Let come to a boil; then add cornstarch dissolved in eggs and juice of the lemons and let boil for 3 minutes. When cold, fill in baked bottom crust, cover with meringue and bake 10 to 15 minutes.

PIE, LEMON (No. 2).

3 qts. water
9 yolks of eggs
2½ lbs. sugar
6 lemons
1 teaspoonful salt
8 oz. Duryea's cornstarch

Grate the rind of 6 lemons and extract the juice. Place the water, sugar and grated lemon rinds on the fire; let them come to a boil. Mix the cornstarch with the lemon juice and about 1½ cups of cold water; add to the sugar and water, and let come to a boil. Beat the yolks very light, then stir into the hot mixture. Be sure the yolks are light, otherwise you will lose the color so important to the appearance of the pies.

PIE, RHUBARB (No. 1).

For Tender Young Rhubarb.

1½ lbs. fresh rhubarb (uncooked)
½ lb. sugar
2 oz. flour
1 pinch of cinnamon
1 pinch of salt

Cut the rhubarb in pieces about 1 inch long, fill in pie, sprinkle with sugar, then with flour; add cinnamon and salt. Cover and bake 50 to 55 minutes. This will make one pie.

PIE, RHUBARB (No. 2).

1½ lbs. rhubarb, cut in ¾ in. pieces
1 lb. sugar
2 oz. flour
½ cup water

Place rhubarb in a stew pan on the fire with the water and sugar; when partly cooked, dissolve the flour in ½ cup of water and stir it in with the rhubarb. Line a pie plate with pastry; fill with 1½ pints of the stewed rhubarb; cover with pastry and cook in a hot oven until the crust is brown.

PIE, STRAWBERRY MERINGUE.

Sugar the berries, using about ½ pound sugar to 1 pound fruit. Let stand 2 or 3 hours, then pour off the syrup and thicken it with cornstarch, using about ½ ounce for each box of berries. Pour the syrup over the berries, stirring until thoroughly mixed. Put in custard pie tins, the bottom crust having been partly baked, same as for lemon meringue. Cover with meringue and bake 10 minutes. The custard tins are used to prevent the meringue from sliding off.

PUDDING, BREAD.

1 cup sugar
1 cup currants
4 eggs
2 qts. milk
1½ lbs. bread (dry)
2 tablespoonfuls vanilla

Cut bread in cubes ¾ inch square and mix with currants; beat eggs, sugar, vanilla and milk together and pour over the bread. Bake in 4-quart pudding pan about 1 hour.

SAUCE FOR BREAD PUDDING.

2 qts. milk
2 eggs
1 cup sugar
2 tablespoonfuls rum
3 tablespoonfuls cornstarch
1 teaspoonful salt

Beat eggs, milk, sugar and salt together; put on the fire in stew pan; mix cornstarch with ½ cup of the milk and stir it in the sauce; when right thickness remove from fire and add the rum. Serve on pudding hot.

PUDDING, COTTAGE.

4 lbs. flour
4 oz. baking powder
8 oz. lard
2 lbs. sugar
1½ qts. milk
10 eggs
1 teaspoonful salt
2 tablespoonfuls vanilla

Sift flour, baking powder and salt together; rub in the lard, then mix in the eggs, milk and sugar. Spread mixture in pans ⅝ inch thick and bake in oven at 400 degrees; when baked it should be about 1¾ to 2 inches thick. Cut in pieces 2¾ inches square. Serve hot.

SAUCE FOR COTTAGE PUDDING.

1 gal. milk
1 lb. sugar
4 eggs
6 tablespoonfuls cornstarch
1 tablespoonful vanilla
1 teaspoonful salt

Beat eggs, milk, sugar and salt together; put on fire in stew pan; mix starch with ½ cup milk and stir into the sauce; when thick enough, add the vanilla. Take from fire, serve on pudding hot.

PUDDING, FRUIT TAPIOCA.

10 oz. tapioca (soaked over night)
14 oz. sugar
2 bananas
1 apple
1 orange
} chopped fine
2 oz. currants
¾ gal. water

Cover tapioca, cook in double boiler until large and transparent; add sugar and fruit and cook until the apples are soft.

This will make 28 portions.

PUDDING, RICE.

½ lb. rice
½ lb. sugar
4 qts. milk
1 tablespoonful vanilla

Soak the rice three hours in lukewarm water; drain off water and put rice in pudding pan with milk, sugar and vanilla. Cook slowly, without letting it come to a boil; when cooked, the grains of rice should be large and the milk creamy. The skin that forms on the pudding is the cream of the milk; do not remove it more than once.

SHORTCAKE LAYERS.

4½ lbs. standard powdered sugar
5½ lbs. flour
3⅓ doz. eggs
1¾ qts. milk
12 oz. butter
4 oz. lard
½ lb. baking powder
1 oz. vanilla
1 oz. salt

Mix sugar, salt, flour and baking powder. Beat eggs a little and melt the butter and lard. Add eggs, butter, lard, milk and flavoring to the dry mixture and mix thoroughly. Spread 1 9/10 pounds on each pan. Bake 12 minutes in oven at 475 degrees.

This makes nine (9) layers, 20 x 15 inches.

SHORTCAKE, STRAWBERRY.

2 cake layers
3 qts. strawberries, washed and hulled
1½ qts. 25% cream
8 oz. powdered sugar
1½ tablespoonfuls vanilla

Spread berries between two layers of cake. Whip the cream until stiff; then mix in the sugar and vanilla; cover cake with cream and decorate with meringue tube. Cut cake in 35 pieces; place a large berry on top of each piece.

STRAWBERRIES.

Select rich, red, healthy berries, hull and wash them. The largest can be used for serving on table, and the smaller ones for shortcake and ice cream.

EGGS.

BOILED EGGS.

Boil eggs in an egg timer; soft, 2½ minutes; medium, 3½ minutes; hard, 7 minutes.

CREAMED EGGS ON TOAST.

2 boiled eggs
2 pieces of toast
cream sauce

Boil eggs 7 minutes; quarter and place them on the toast; pour cream sauce over all.

FRIED EGGS.

Grease a pan with butter and fry eggs slowly.

CHICKEN OMELET.

2 eggs
I oz. minced chicken

Make a plain omelet with the minced chicken folded in.

HAM OMELET.

2 eggs
1 oz. minced ham

Make a plain omelet, with the ham sprinkled in pan and folded in the omelet.

ONION OMELET.

2 eggs
1 onion

Make a plain omelet; slice and fry the onion and put on the omelet before it is turned.

OYSTER OMELET.

2 eggs
5 oysters
½ oz. butter
1 oz. oyster liquor
salt and pepper

Make a plain omelet; sauté the oysters in the liquor and butter; before the omelet is folded in the pan, put in the oysters. When omelet is on the plate pour the liquid over it.

PARSLEY OMELET.

2 eggs
¼ bunch of parsley

Make a plain omelet; chop the parsley, sprinkle in pan with the eggs and fold in omelet.

PLAIN OMELET.

Break 2 eggs into a bowl; add about 1 tablespoonful of water and a pinch of salt to each egg; beat until light. Grease pan with butter, then pour in the eggs. When they are cooked enough, roll the omelet in the pan and finish cooking very slowly. Serve immediately.

POACHED EGGS.

Break the eggs separately and put them in poaching rings in a pan of hot water with a little salt in it. Boil until the whites are firm.

POACHED EGGS ON TOAST.

Toast bread on griddle until both sides are a golden brown. Serve one poached egg on each piece of toast.

SCRAMBLED EGGS.

2 eggs
2 tablespoonfuls cold water
1 pinch of salt

Break the egg into a bowl, add the water and salt and beat until light. Grease a pan with butter, pour in the eggs, and stir with a fork until they are firm.

SCRAMBLED EGGS AND CHIPPED BEEF.

2 eggs
1 oz. chipped beef
2 tablespoonfuls cold water
1 pinch salt

Break the eggs into a bowl; add to them the water and salt; beat until light; grease pan with butter, pour in the eggs, then add the beef; stir with a fork until eggs are firm.

FISH.

BLUE FISH.

1 5-lb. fish

Clean and cut crosswise into portions of 6 ounces each. Prepare and bake same as shad.

CLAMS, BROILED.

Drain, remove tough part and dip clams as for clam fry. Bread lightly in bread crumbs and broil.

CLAMS, FRIED.

Make a batter of:

1 quart milk
3 eggs
1 teaspoonful salt
1 teaspoonful pepper
a pinch of celery salt

After removing the tough part, drain clams in a colander. Dry with bread crumbs and dip in batter, then in coarse bread crumbs. Fry in deep grease to a golden brown.

CLAM FRITTERS.

(7 Orders)

Make a batter of:

1 pt. milk
2 oz. melted butter
1 egg, well beaten
½ oz. baking soda
1 lb. flour
1 teaspoonful salt

Add to the above 14 medium clams (chopped) and their liquor. Make into a stiff paste and fry to a golden brown.

CLAMS, PAN ROAST.

Stew medium clams in their own liquor; add ½ ounce butter and season with salt and pepper.

CLAMS, STEAMED.

Steam medium clams until they open.

CODFISH, FRESH.

Clean and trim fish, cut in steaks ⅜ inch thick, weighing 4 ounces each. Dip in egg batter, then in fresh bread crumbs. Fry in deep grease to a golden brown.

FISH CAKES.

15 lbs. potatoes,
5 lbs. salt codfish,
1 teaspoonful pepper,
1 teaspoonful salt.

Boil the fish until the bones can be easily removed. Have the fish picked very fine. Boil the potatoes, and when cooked drain off the water and allow them to stand for about five minutes without cover on pot to steam. Mash the potatoes and mix all the ingredients together and allow to cool. To every five pounds of prepared fish cakes, add one half pint of milk and three eggs. This can be done just before they are to be used. Instead of moulding and breading them as has been our custom, they are to be fried in a shallow pan with about 1½ inches of grease in it. Drop them into the grease, about 2½ ounces to each cake.

If these instructions are followed, there will be no trouble in cooking the fish cakes, and they will come out of the grease a golden brown. If the number of eggs called for are not used, the fish cakes will go to pieces in the grease.

HALIBUT.

15-lb. Halibut.

Trim off thin pieces on side of fish, then slice the rest crosswise in steaks ⅝ inch thick. Portion in 4-ounce steaks; dip in egg batter, same as is used for dipping oysters; bread in fresh crumbs; fry a golden brown in deep fat at 345 degrees.

To have the fish thoroughly cooked and not too brown, fry it about ½ hour before serving and keep it over the range.

CLAMS, PAN ROAST

Stew medium clams in their own liquor. Add ½ ounce butter and season with salt and pepper.

CLAMS, STEAMED

Steam medium clams until [illegible].

CODFISH [illegible]

Clean and trim [illegible] thick, weighing 4 [illegible] quarter, then in [illegible] deep grease to a golden [illegible]

FISH CAKES

15 lbs. [illegible]
5 lbs. salt [illegible]
2 teaspoons [illegible]
1 teaspoon [illegible]

Boil the fish until [illegible] removed. Have the [illegible] boil the potatoes, [illegible] the water and allow [illegible] minutes without [illegible] Mash the potatoes [illegible] butter and allow [illegible] pounds of prepared fish [illegible] milk and three [illegible] before they are to be [illegible] fry and breading them. [illegible] They are to be [illegible] about 1½ inches [illegible] into the grease. Allow [illegible] If these directions [illegible] be no trouble in [illegible] They will come out [illegible] brown. If the butter [illegible] not used the fish cakes will [illegible] the grease.

HALIBUT

15-lb. [illegible]

Trim off thin pieces [illegible] slice the rest crosswise [illegible] Portion in 4-ounce slices [illegible] range as is used for other [illegible] fresh crumbs; fry a golden brown [illegible] at 345 degrees.

To have the fish uniformly [illegible] too brown, fry it about [illegible] and keep it over the range.

OYSTER COCKTAIL.

7 blue point oysters
4 tablespoonfuls catsup
1 tablespoonful Worcestershire sauce
1 dash of Tabasco sauce
1½ mustardspoonfuls horseradish
pinch of salt

Open the oysters on the deep shell. Fill a soup plate with cracked ice, placing in the center a small glass containing a sauce made with the above ingredients. Serve with ¼ lemon.

OYSTER CRUMB BROIL.

8 large cull oysters
1½ oz. butter
¼ lemon

Bread the oysters; then broil them and place them on a platter. Butter them with a brush, and serve with a side dish of drawn butter and ¼ of a lemon.

OYSTER FRY (Small).

6 large cull oysters

Drain oysters in a colander; dry them in fine bread crumbs. Pick each oyster up by the eye and dip in milk and egg batter, then lay it in fresh coarse crumbs. With the hand that is not wet cover the oyster with crumbs; form the hand in a cup shape and turn it over the oyster, giving a slight pressure but not crushing the oyster. Fry to a golden brown in grease 345 degrees.

The batter for dipping is made as follows:

1 qt. milk
3 eggs
1 pinch of pepper
½ teaspoonful of salt

Beat all well together. The amount will be sufficient for 100 oysters.

OYSTER FRY (Large).

8 large cull oysters

Prepare and fry same as small fry.

OYSTER FRY WITH BACON.

6 oysters
4 pieces of bacon

Bread and fry oysters in grease at 345 degrees; fry bacon in a dry pan.

OYSTERS ON THE HALF SHELL.

7 oysters
¼ lemon
1 soup plate of cracked ice

Open on the deep shell blue point oysters that will run 1400 to the barrel.

OYSTER PAN ROAST.

10 oysters
½ oz. butter
4 oz. oyster liquor
1 slice of lemon
2 pieces of toast
salt and pepper

Place liquor and seasoning in a stew pan; let come to a boil, then sauté the oysters. When cooked, place 1 piece of toast in bottom of a 5-in. roast-pan. Cut a second piece both ways diagonally across, placing the pieces around edge of pan, then fill pan with the oysters and liquor, with slice of lemon on the oysters.

OYSTERS, PLAIN BROIL.

8 medium sized oysters
2 pieces of toast
¾ oz. butter

Broil the oysters until they are plump and brown, butter toast and cut both ways diagonally; place the pieces on the platter and the oysters on the toast. Dress with melted butter and place a slice of lemon on them.

OYSTERS, PLAIN BROIL, BALTIMORE STYLE.

10 large cull oysters
2 pieces of toast
¾ oz. butter
4 pieces of bacon

Prepare the same as plain broil, with the addition of 4 pieces of fried bacon on the edge of platter.

OYSTER ROAST ON TOAST.

10 box oysters
3 pieces of toast
4 oz. oyster liquor
½ oz. butter
salt and pepper

Place butter, liquor and seasoning in a pan and when they come to a boil, sauté the oysters. Cut 1 piece of toast diagonally across and place the small pieces on a platter around two large pieces of toast; then put the oysters on the toast, and pour liquor over them.

SALT MACKEREL.

1 tub Norway mackerel

Tub contains 46 fish averaging ⅞ lb. each. Soak fish in ice water over night, with skin side up to allow salt to drop out. Cut head and tail off before cooking. One-half fish makes a fair-sized portion. Cook on a pan under broiler until thoroughly brown and well done. When placed on platter, dress with melted butter.

SMELTS.

16 Smelts or 1 lb.

Use only green smelts. After they are thoroughly cleaned and washed, dip into egg batter, same as is used for oysters, and bread in fresh crumbs. Fry in deep grease at 345 degrees until a golden brown.

Serve with tartar sauce.

SHAD, BAKED.

Total weight of shad, 4¾ lbs.
Dressed with head off, 4 lbs.

Split fish in half and cut crosswise, 6 orders on side with backbone and 5 orders on other side.

Place in pan on dressing made of
2 lbs. bread
2 tablespoonfuls salt
1 teaspoonful pepper
1 tablespoonful thyme
1 pt. tomatoes

Bake ½ hour.

HOT CAKES.

BUCKWHEAT CAKES.

½ lb. wheat flour
½ lb. buckwheat flour
1 qt. matzoon
¼ oz. A. & H. soda
½ oz. salt

Mix thoroughly in batter mixing machine.

BUTTER CAKES.

5 lbs. Winnebago flour
1 oz. A. & H. soda
1 oz. salt
2 qts. matzoon

In warm weather cakes should be mixed quite stiff. Bake on a very hot griddle until ready to turn, then lower gas and brown well.

CORNMEAL CAKES.

Mix thoroughly:

½ lb. Winnebago flour
½ lb. corn meal
1 qt. fresh buttermilk
¼ oz. soda
½ oz. salt

This will make 10 orders.

WHEAT CAKES.

1 lb. Winnebago flour
1 qt. matzoon
¼ oz. soda, A. & H.
¼ oz. salt

This quantity mixed in batter machine will make 1½ quarts. Bake on griddle so that both sides of the cake are a good brown.

MEATS AND SAUCES.

BACON, FRIED.

Take a piece of bacon weighing six to eight pounds, cut lengthwise in two pieces. Remove the skin and cut thin, making 36 to 40 slices to the pound. Fry in a dry pan, turning often enough to prevent curling.

BEEF STEW.

(5 Qts.)

3 lbs. meat, cut into pieces about 1 in. square
3 lbs. potatoes, sliced about ¼ in. thick
¾ lb. onions, quartered
½ lb. carrots, sliced ¼ in. thick
1¼ lbs. tomatoes

Put the meat in pot, cover with 2 quarts of cold water. Let simmer for about 3 hours, add potatoes, onions and carrots, and ten minutes before it is done, add the tomatoes. Season with salt and pepper.

CHICKEN PIES.

For crust: 1¼ lbs. flour
¼ lb. lard
¼ lb. butter

Chop the shortening in the flour with a knife. Mix with ice water, and handle as little as possible.

For the filling:

8 lbs. fowl, cooked
5 lbs. potatoes, cooked, cut in ¼ inch pieces

Fill the pan with gravy made from 1 gallon of chicken stock, 4 chopped onions, salt and pepper. Bake in 5 inch roast pans in a hot oven.

This will make 48 pies.

CHICKEN CROQUETTES.

¼ lb. chicken fat
1¼ lb. minced chicken
½ lb. flour
1½ qts. stock
1 pt. milk
½ teaspoonful pepper
1 teaspoonful salt
1 small onion, chopped
¼ bunch parsley

In making the rue. let the fat come to a boil. Add the flour and cook well, then add the stock and the milk slowly. Stir well and keep it the right consistency as you would in making salad dressing. Season and add the minced chicken. Cook five minutes, then put into a shallow pan to cool. Mould into croquettes, dip them in egg batter and roll in bread crumbs. Fry in deep fat to a golden brown.

The above amount will make 40 orders.

CHICKEN, MINCED.

Boil fowl; grind meat; season with salt, white pepper and a little lemon juice; moisten with good rich chicken stock. Keep meat tightly packed in a stone crock until wanted.

CHIPPED BEEF CREAMED.

2 oz. chipped beef
1 piece of toast

Heat the beef with about ¾ cupful of cream sauce and pour it over the toast.

CREAM SAUCE.

1 qt. milk
1½ oz. butter
1½ oz. flour

Salt, pepper and nutmeg to taste.

Make a rue of butter and flour, then stir in the milk; cook until about as thick as cream.

FRANKFURTER SAUSAGE.

(210 Pounds)

71 lbs. lean bull meat
30 lbs. ham shanks
69 lbs. pork shoulders
4½ bunch sheep casings
1 lb. frankfurter seasoning
2 lbs. flour
3 lbs. salt
½ lb. saltpetre
50 lbs. water

Mix with the bull meat (cut coarse) 1 lb. salt and ½ lb. saltpetre; let stand in icebox 48 hours. Then mix the bull meat, ham shanks and pork shoulders and grind fine. Add the seasoning, flour and water, stuff into casings and form in links, 9 to the lb. Hang up to dry for 1 hour; then smoke to a reddish brown by using hickory wood and cedar sawdust. Put in boiling water for 5 minutes; take out and cool in cold water.

CORNED BEEF, PLAIN.

Cook a 30 to 35 lb. corned rump 7 hours in water at 170 degrees. Turn off steam; remove meat when water is cold.

CORNED BEEF HASH, BROWNED IN PAN.

9 lbs. corned beef, cooked
12 lbs. potatoes, boiled
salt and pepper

Boil the potatoes about 20 minutes, with a little salt in the water. When boiled drain off all the water and set aside to cool. The meat should be finer than the potatoes; for that reason, chop them separately, then mix. Season to taste; roll in balls 5 oz. each, and brown them in a pan.

Hash requires plenty of fat; should the rump of corned beef be too lean, use part brisket of corned beef.

CORNED BEEF HASH, STEAMED.

Moisten 4 ounces of hash with beef stock, place in crock on steam table to keep hot.

CORN BEEF HASH, WITH POACHED EGG.

5 oz. hash
1 egg

Shape the hash into an oblong cake and brown it in a buttered pan. When ready to serve place poached egg on hash.

HAMS, BOILED.

5 Hams, 16 to 18 lbs. each

Bone the hams; cut and turn back the skin from the back and cut off the thick fat; then put the skin in place again. Tie firmly with stout twine, and wrap in canvas. Place ham in metal cover; press together tightly; cook 6 hours in water 165 degrees. Do not remove hams from jackets until cold.

Loss in 5 hams weighing 88 lbs., 41%.

fat,	8.3%
bones,	10.8%
cooked,	59 %
shrinkage,	21.9%
	100 %

HAM, BROILED.

Cook 5 ounces of ham on broiler about 6 minutes; turn often enough to prevent curling.

HAM CAKES.

3 lbs. minced ham
1 lb. bread
2 teaspoonfuls mustard
1 teaspoonful pepper
2 eggs
2 dessertspoons Worcestershire sauce

Use fish cake mould to obtain proper portions. Flatten to about ½ inch in thickness; roll in dry bread crumbs and fry in deep fat. This makes 25 orders.

HAM, FRIED.

Slice 5 ounces of ham thin and fry in a dry pan about 6 minutes; turn often enough to prevent curling.

HAM AND EGGS.

2 eggs
3½ oz. sliced ham

Fry the ham in a dry pan. Fry the eggs in a pan that has been greased with butter.

HAMBURGER ROAST.

4 lbs. beef stew meat
1½ lbs. bread (dry)
5 oz. salt
2 oz. black pepper
1 onion (medium size)

Grind the meat and onion together; soak bread in cold water; squeeze out the water, then mix meat, bread and seasoning. Form in rolls 3½ inches in diameter and bake 1 hour in oven with temperature about 400 degrees. Keep well basted with beef stock while roasting.

LAMB CHOPS.

One 9-rib rack of lamb, weighing 3 lbs.; cut into 9 chops; trim and French; cook on broiler. When taken from fire, butter and season with salt and pepper.

LAMB CROQUETTES.

8 lb. chuck lamb
2 lbs. flour
4 qts. stock
¼ lb. butter
2 teaspoonfuls of black pepper
5 teaspoonfuls of salt
1 green pepper
½ bunch of parsley
2 large onions

Melt butter in a stew pan, stir in the flour, and cook until it does not stick to the spoon; then add the stock slowly, stirring continually. Chop onions and pepper fine; cook with the rue.

Cook the lamb, strip meat from bones. When cold there should be 4 lbs. of meat. Grind this fine and add to the rue with the chopped parsley and seasoning. Cook 5 minutes and turn out in shallow pans to cool.

Mould in croquettes 2 oz. each; dip in egg batter, made of 1 quart of milk, 3 eggs, salt and pepper. Roll in fresh bread crumbs and fry in deep fat at 345 degrees until brown.

LAMB STEW.

6 lbs. shoulder of lamb
6 lbs. potatoes
1¼ lbs. carrots
1 lb. white turnips
2 lbs. onions
1 green pepper
1 qt. milk
½ lb. flour

Cut meat into pieces 1 inch square; cover with 4 quarts of cold water, and let simmer until tender. Add potatoes sliced about ¼ inch thick. Cook carrots, onions, turnips and pepper separately and add to stew about 20 minutes before it is done. For thickening mix flour and milk, and add 10 minutes before taking the stew from the fire. Season to taste.

LIVER AND BACON.

4 pieces of bacon
2 slices of liver (4 oz.)

Slice bacon thin and fry in a dry pan. Cut liver ¼ of an inch thick; roll in flour and fry in bacon fat. Make gravy in the pan the liver was fried in.

ROAST SIRLOIN OF BEEF.

25½ lbs. top round

Remove the bone, trim off the ragged edges, and cut lengthwise. Roll each piece, tie it securely and roast in a savory roasting pan for about 1½ hours. When taken from the oven it should be blood rare. Gravy can be made in the roasting pan by adding flour to the juice from the meat, browned on the range with a little water or stock. Season with salt and pepper.

loss in bone,	2 lbs.	or 7.8%
meat for stew,	½ lb.	or 2 %
fat,	¾ lb.	or 2.9%
meat when prepared for roasting,		87.3%
		100 %

Loss in cooking, 19½%.

SAUSAGE.

286 lbs. pork shoulders
7 lbs. binder flour
3 lbs. sausage seasoning
¾ lb. mace
5½ lbs. salt
5 lbs. casings
water

Bone shoulders, grind meat, add seasoning and mix with sufficient water to make it soft enough for stuffing. Form in links, 9 to the pound.

Cook as follows:

Plunge sausage into scalding hot water; then place in a pan under broiler until brown and plump.

STEAKS.

5 hips, 135 lbs.

Remove the tenderloin and bone. Slice hips ¾ inch thick, and the tenderloin 1 inch thick. Portion in steaks as follows:

20 sirloin steaks,	9¼ oz. ea.
12 tenderloins,	9¼ oz. ea.
138 small steaks,	5¼ oz. ea.

weight of bone in 5 hips,	21½ lbs.
weight of stew meat,	16¼ lbs.
weight of fat,	27 lbs.

STEAK, SMALL.

5¼ oz. steak

Cook on broiler about 6 minutes for medium steak; when taken from the fire, draw the butter brush over it and season with salt and pepper.

STEAK, SIRLOIN.

9¼ oz. steak

Cook on broiler about 8 minutes for medium steak; when taken from the fire, draw the butter brush over it and season with salt and pepper.

STEAK, TENDERLOIN.

9¼ oz. steak

Cook on broiler about 9 minutes for medium steak; when taken from the fire, draw the butter brush over it and season with salt and pepper.

STEAK, HAMBURGER.

6 oz. meat

Chop the meat fine, season with salt and pepper and form in steak ¾ inch thick. Cook about 6 minutes on broiler or in a pan.

TOMATO SAUCE.

5 gal. tomatoes
1 lb. sugar
1 carrot
2 onions
10 ozs. vinegar
2 " whole mixed spices (in bag)
¾ lb. flour
5 ozs. salt

Boil the tomatoes with the grated carrot, whole onions, bag of spices, salt, sugar, and vinegar for two hours, then add the flour and boil another hour. Strain through china cap strainer.

Above makes 4½ gals. of sauce.

VEAL CUTLETS

1 leg of veal—24¾ lbs.

After carefully removing the tissue, take out bone by cutting through the main seams, and separate by cutting through each seam; this will leave several pieces of various sizes. Cut in 3 oz. cutlets, wash in cold water, drain and flatten the pieces out on a meat block with a cleaver. The water prevents the meat from sticking to block or cleaver. Sprinkle cutlets with crumbs, dip in egg and milk batter, then in fresh bread crumbs.

Place cutlets in fry basket with a size smaller basket inside on the cutlet to keep it from curling. Fry in deep grease.

Cut as follows:

12¾ lbs. meat for cutlets,	51½%
6¼ lbs. bone,	25¼%
3¼ lbs. skin,	13⅛%
2½ lbs. stew meat,	10⅛%
24¾ lbs.	100 %

VIENNA ROAST.

2 lbs. butt beef
2 lbs. cooked beef
2 lbs. veal
2 lbs. lamb stew meat
2½ lbs. bread (dry)
½ bunch parsley
3 med. onions
½ lb. salt
¼ lb. black pepper

Crust.

1½ lbs. flour
½ lb. lard
½ teaspoonful salt

Grind meat and onions together. Soak the bread in cold water, squeeze out the water; then mix with the meat and seasoning. Form in rolls 3½ inches in diameter, cover with crust and bake in oven about 400 degrees for 50 minutes. Keep well basted with beef stock while baking.

MISCELLANEOUS.

APPLE SAUCE.

Quarter, core, remove all seeds, specks and dark spots in apples and drop pieces in cold water to prevent discoloring. It is very important that the apples prepared for cooking be absolutely free from dark spots, seeds and cores, as these will darken the sauce.

When cooked, force through colander, sweeten to taste and place in a stone crock to cool.

MATZOON FOR BAKING PURPOSES.

Heat 40 quarts of skimmed milk to 210 degrees; take from the fire and cool as quickly as possible to 110 degrees, when it will be ready to add the starter. The proportion is 1 quart of starter to 40 quarts of milk. Keep between 90 and 100 degrees for 3 hours. By that time it should contain from 7 to 10 per cent. of lactic acid. Should more acid be desired, it can stand at that temperature for a longer time. To prevent its containing too high a percentage of acid it may be put in an ice box and cooled to about 40 degrees. Should you at any time wish it to contain more acid, take it from the ice box and keep moderately warm, about 70 degrees; you will find the percentage of acid will increase within a few hours.

MATZOON, ORIGINAL PRODUCTION OF.

1 qt. milk
1 teaspoonful sugar
⅓ cake compressed yeast

Dissolve the yeast and sugar in a small quantity of the milk that has been slightly heated in order to set the yeast plant working. The remainder of the milk should be boiled and then cooled to lukewarm. In an hour, when the yeast begins to show bubbles on the top, add the milk mixture. Put into small bottles, and if the corks do not fasten with a spring snap, tie firmly in place, lest the fermenting gases drive them out. Let the bottles stand for three hours in a warm place, then put in a moderately cool place for two days, shaking thoroughly three or four times a day. On the third day open the bottles to allow the effervescence to pass off. This will take from 10 to 15 minutes. Whip with an egg beater, return to the bottles and put directly on the ice to prevent a return of the fermentation. As soon as the matzoon is chilled it is ready for use. It may thicken slightly during its exposure to the air, but this does not hurt it.

PRUNES.

¼ lemon
2 tablespoonfuls molasses
1¼ lbs. sugar
¼ orange
3 lbs. dry prunes, 50 to 60's
1½ qts. water

Soak the prunes 6 hours in lukewarm water, then put in a tin can; dissolve the sugar in the water and add to the prunes, together with the molasses, orange and lemon. Seal the can and cook 45 minutes under a 6-pound steam pressure.

SPAGHETTI A LA MARTINELLI.

3 lbs. spaghetti
1 qt. tomatoes
1 qt. beef stock
¾ lb. cheese
1 teaspoonful pepper
2 tablespoonfuls salt

Break spaghetti into pieces about 3 inches long and boil 20 minutes in salt water, then put alternate layers of spaghetti, cheese and tomatoes in pudding pan, sprinkle a few bread crumbs on top and bake 40 minutes.

SALADS

SALAD DRESSING.

1 cup vinegar
6 tablespoonfuls flour
6 tablespoonfuls sugar
1½ tablespoonfuls mustard
3 tablespoonfuls salt
3 oz. butter
6 eggs
1½ pints cream

Melt the butter in a stew pan, add flour, mustard, salt and sugar. Stir in vinegar; cook about three minutes; then beat the eggs and stir them slowly into the mixture. Cook 1 minute longer, take from fire, let get cold. Thin with 1½ pints of 25% cream. It is advisable to thin only enough to last a few hours.

CRAB MEAT.

1 gal. (5 lbs.) crab meat
4 oz. olive oil
12 oz. vinegar
½ teaspoonful white pepper
1 teaspoonful salt
3 stalks celery

Chop the celery and add to the crab meat together with the vinegar, oil, pepper and salt. Mix thoroughly.

POTATO.

20 lbs. potatoes
1½ cups olive oil
1½ cups white vinegar
1 cup hot water
½ cup salt
2 teaspoonfuls white pepper
1 bunch chopped parsley
6 large onions

Boil medium sized potatoes with the skins on. Peel and slice ⅛ inch thick, and add the oil while they are hot. When the oil is taken up by the potatoes, slice the onions, chop the parsley and mix all with the potatoes. The salad should be mixed in a large bowl or pan, care being taken not to break the potatoes.

LETTUCE AND TOMATO.

1 6 oz. head of lettuce
1 5¾ lb. basket of tomatoes

Separate and wash the lettuce leaves and keep them in water until they are to be used. One large head is enough for 10 portions. Slice tomatoes ¼ inch thick. A 4-ounce tomato is enough for one portion.

SANDWICHES.

In preparing bread for sandwiches a loaf weighing 22 ounces should be cut into 32 slices.

CHICKEN.

Butter two pieces bread, place between them ¾ ounce of sliced chicken. Trim edges of sandwich and wrap in wax paper.

CLUB.

3 pieces fresh toast
1½ oz. sliced chicken
4 pieces fried bacon
1½ teaspoonfuls Mayonnaise dressing
2 lettuce leaves
salt and pepper

Place 1 leaf of lettuce on a piece of toast and spread with Mayonnaise dressing. Cover lettuce with sliced chicken and 2 pieces of bacon. Prepare another piece of toast same as above with a third piece of toast placed on top. Cut diagonally across.

CORNED BEEF.

Butter two pieces of bread, place between them ¾ ounce of boiled corned beef. Trim edges of sandwich and wrap in wax paper.

CREAM CHEESE AND WALNUT.

3 cream cheese
4 oz. English walnuts

Chop walnuts fine and mix with cream cheese. Trim off the hard crust of the bread; spread with butter, cream cheese and walnuts. Cut diagonally across and wrap in wax paper.

EGG.

Fry an egg on both sides and place between two pieces of buttered bread.

HAM.

Butter 2 pieces of bread. Place between them 1 slice of cold ham (about ½ oz.). Wrap in wax paper.

HOT ROAST BEEF.

1½ oz. roast sirloin of beef
2 pieces of bread
2 large spoonfuls of gravy

Slice meat thin and place between bread with gravy over all.

LETTUCE AND TOMATO.

Put 1 lettuce leaf and 1 slice of tomato with ½ teaspoonful of mayonnaise dressing between two slices of bread.

MINCED CHICKEN.

Butter 2 pieces of bread. Place between them ¾ oz. minced chicken. Cut both ways and wrap in wax paper.

MINCED CHICKEN WITH LETTUCE AND MAYONNAISE.

Butter 2 pieces bread. Place between them 1 lettuce leaf with mayonnaise dressing and 1 oz. minced chicken. Cut both ways; wrap in wax paper.

MINCED HAM.

Butter 2 pieces of bread; spread one piece with ¾ ounce of ham moistened with milk, lay other piece on top. Trim edges of sandwich and wrap in wax paper.

MINCED HAM AND OLIVE.

1 lb. minced ham
20 olives (chopped)
2 oz. melted butter
4 tablespoonfuls hot water
1 dash of pepper

Chop olives and mix with the ham; then add butter, hot water and pepper. After trimming the hard crust from two slices of bread spread with butter, ham and olives. Cut sandwich diagonally across and wrap in wax paper. This filling will be enough for 39 sandwiches.

OYSTER.

2 pieces of bread
2 oysters

Bread 2 large cull oysters and fry in grease 345 degrees. Place between 2 pieces of bread.

SOUPS.

BEAN.

5 lbs. marrow beans (soaked 12 hrs.)
½ doz. medium sized onions
6 ham bones
¼ oz. pepper
3 oz. salt
8 cloves
5 bay leaves
½ lb. flour for thickening

After being thoroughly cooked, remove ham bones and strain through china cap strainer. To be served with croutons.

This makes 6 gallons.

CHICKEN.

80 5-lb. fowl
15 6-lb. roosters
44 lbs. rice
12 oz. curry powder
¼ lb. pepper
12 lbs. salt
12 stalks celery
16 lbs. flour
13 lbs. chicken fat
4 qts. chopped onions

Draw and wash fowl and place in caldron with just enough water to cover them. Cook at 180 degrees until tender, which will take about 4 hours; then remove them from the caldron. Strain the stock through double thickness of cheese cloth and pour it into a clean caldron. Cut the giblets in small pieces, add giblets and onions to stock and let boil one hour. Then add rice, celery, thickening and seasoning, and cook for ¾ of an hour. Flour and chicken fat should be cooked for 3 hours on gas range before being added to the soup. Chop necks from fowl and the dark meat from roosters in small pieces, add to the soup about 20 minutes before it is taken from the fire. This makes 135 gallons.

CLAM CHOWDER.

8 lbs. diced potatoes
3 lbs. potatoes for thickening
5 lbs. clams (chopped)
4 qts. tomatoes
1 qt. onions (chopped)
1 lb. pork (cut dice shape)
3 oz. salt
1 teaspoonful pepper
½ cupful catsup
¼ cupful Worcestershire sauce
1 oz. whole mixed spices
2 gal. juice
3 gal. water
7 pilot crackers
½ teaspoonful curry powder

Fry pork and onions. Cook potatoes 2 hours for thickening the water and juice, then add tomatoes, seasoning, catsup, sauce, clams, onions, pork and diced potatoes. Let boil slowly until potatoes are cooked; add the crackers.

This makes 6 gallons.

CLAM STEW.

Place 10 small clams in a stew pan with enough of their own liquor to cover them; season with salt, pepper and a small piece of butter. Stew until the clams are plump, then add a measure containing 2 parts milk and 1 part cream. Let come to a boil.

ENGLISH BEEF, WITH VEGETABLES.

27 gal. beef stock
4½ qts. chopped onions
7½ qts. carrots (chopped)
5 gal. strained tomatoes
22 lbs. meat cut in ½-in. squares
3 lbs. salt
2 oz. pepper
8 oz. barley
1 qt. catsup
½ oz. bay leaves
1½ oz. mixed spices
½ oz. thyme
½ pt. Worcestershire sauce

Strain the stock through a cheesecloth, add the barley and spices (in a bag), cooking for ¾ of an hour. Add the vegetables and meat, salt and pepper last.

GREEN SPLIT PEA.

5 lbs. split peas
½ doz. onions (medium size)
6 ham bones
¼ oz. pepper
3 oz. salt
4 cloves
5 bay leaves
½ lb. flour for thickening
1 teaspoonful celery salt

After being thoroughly cooked, remove ham bones and strain through china cap strainer. This makes 6 gallons.

OYSTER STEW.

8 oysters
½ oz. butter
3 oz. milk
1½ oz. 25% cream
1 pinch celery salt
salt and pepper

Place oysters, seasoning and butter in stew pan; sauté the oysters until they have entirely taken up the butter and are plump and open on the points, then add the milk and cream. The secret of making an oyster stew is to sauté the oysters properly. Watch very carefully to avoid cooking the oyster too much; at the same time be sure that the butter is thoroughly taken up, so that when the stew is finished there will be no butter floating on the top.

Milk and Cream for Oyster Stew.

Draw milk from urn between 180 and 190 degrees, and with each quart of hot milk mix 1 pint of 25% cream. Keep the mixture in a silver vessel provided for this purpose. This milk, being sterilized, should keep 5 or 6 hours without ice.

OYSTER STEW, BOX.

8 box oysters

Make same as plain oyster stew.

OYSTER STEW, BOSTON.

8 oysters
½ oz. butter
4½ oz. milk and cream, mixed
2 pieces of toast
salt, black pepper and celery salt

Make same as milk stew. Put one piece of toast in the bottom of the bowl, cut the other diagonally and place around the sides, then pour the stew over them.

OYSTER STEW, BOSTON BOX.

8 box oysters

Make same as Boston stew.

VEGETABLE.

4	gal. beef stock
1	lb. can string beans
4	carrots (medium size)
4	turnips (medium size)
3	onions (chopped fine)
½	head cabbage
2	stalks celery
2	cups barley
1	teaspoonful pepper
4	oz. salt
½	cup chopped parsley

Cut vegetables in strips about 2 inches long and ⅛ inch square. Add beans to soup when taken from the fire.

This will make 6 gallons.

VEGETABLES.

BEANS, BOSTON.

1 qt. pea beans
4 oz. larding pork
1 heaping teaspoonful of mustard
1 tablespoonful of sugar
1 teaspoonful of salt
1 iron spoonful of black-strap

Sort and wash the beans. Place in the bean pot; add pork, sugar, salt and mustard. Cover with warm water and bake in oven for ten hours.

To prevent drying, add hot water from time to time until two hours before they are done. When taken from the oven remove the black scum from the top, and mix in one large iron spoonful of catsup.

BEANS, NEW YORK.

2 qts. beans
1½ lbs. belly pork
2 medium sized onions
3½ qts. cold water
2 tablespoonful salt
½ teaspoonful pepper

Soak beans four (4) hours in cold water; drain and add 3½ qts. cold water, with the pork, onions, pepper and salt; boil until beans are soft; place them in a pan; score the pork and bake until well browned.

POTATOES, FRENCH FRIED.

60 lbs. potatoes

Peel and, with machine, cut potatoes in long pieces 7-16 inch square; cook in deep fat at 345 degrees, until brown and soft.

Weight of potatoes cooked, 32 pounds.

This will make 113 orders of 4½ ounces each.

POTATOES, MASHED.

35 lbs. peeled potatoes
10 oz. salt
1 gal. hot milk
8 oz. butter

Cover potatoes with cold water; boil about 25 minutes; drain off water; remove cover and let steam about five minutes. Mash them in machine; add seasoning, milk and butter; whip until they are smooth and light.

RICE, BOILED.

1 lb. rice

Wash and soak rice in cold water for about 3 hours; put in Farina boiler with 7 cups of water. Cook until the grains are large and can be mashed easily between the fingers, then turn out into a colander and allow cold water to run through it to take off all loose starch. Mould in cups.

This will make 9 cups full.

PORTION AND SERVICE LIST.

BEVERAGES.

Beef Tea:—1 teaspoonful of extract; fill cup within ⅜ inch of top with hot water.

Buttermilk, Bottle of:—9-ounce bottle full. Serve with water glass.

Cocoa:—Fill 8-ounce cup within ⅜ inch of top.

Cocoa, Iced:—Make same as hot cocoa; serve in 10-ounce lemonade glass with cracked ice. Shake to cool it.

Coffee:—Fill 8-ounce cup within ⅜ inch of top.

Coffee, Iced:—Draw strong black coffee from urn and let it stand till cool. Serve in 10-ounce lemonade glass ½ full cracked ice, with coffee to ½ inch from top. Shake well. Serve also 1 small pitcher cream.

Cream, Bottle of, Pure:—9-ounce bottle full, with water glass.

Ginger Ale:—Serve in a thin 6-ounce glass, within ⅜ inch of top, with ice.

Lactoferm:—Serve in special 8-ounce bottle with water glass.

Lemonade:—The juice from 1 lemon, 2 teaspoonfuls of powdered sugar. Serve in 10-ounce lemonade glass ½ full cracked ice. Fill glass with water; shake to dissolve the sugar.

Malted Milk with Egg:—1 bottle (9 ounces), 2 teaspoonfuls malted milk, 1 teaspoonful sugar, 1 egg, 1 syrup pitcher of maple syrup or ¼ teaspoonful vanilla extract. Serve in 10-ounce lemonade glass. Shake to cool it.

Milk, Bottle of:—9-ounce bottle full. Serve with a water glass.

Milk, Bottle of, Half Cream:—9-ounce bottle full. Serve with a water glass.

Milk and Egg:—1 egg, 1 9-ounce bottle of milk. Serve in a lemonade glass with small piece of ice. Shake well.

Tea, Cup:—Fill cup within ⅜ inch of top. Serve with small pitcher of cold milk.

Tea, Pot:—1 teaspoonful in individual teapot; fill with boiling water.

Tea, Iced:—Make strong tea in urn. When cool serve in 10-ounce lemonade glass ½ full of cracked ice. Shake to cool it. Serve with thin slice of lemon on saucer.

Vichy:—Serve in a thin 5-ounce glass within ⅜ inch of top.

Vichy and Milk:—½ vichy and ½ milk in 6-ounce thin glass within ⅜ inch of top.

BREAD, ROLLS, ETC.

Bath or Cross Buns:—Two. Serve on 5-inch plate.

Bread:—Serve on 5-inch plate.
22-ounce loaf for serving, cut 26 slices.
22-ounce loaf for sandwiches, cut 32 slices.
22-ounce loaf for dry or buttered toast, cut 20 slices.
22-ounce loaf for side orders, cut 26 slices. Serve on 5-inch plate.

Bread with Milk:—4 pieces of bread (cut 26 per loaf), on 5-inch plate with bowl on 5-inch plate and 9-ounce bottle of milk.

Coffee Cake, Regular:—Serve 1 on 5-inch plate.

Coffee Cake, German:—Cut 24 pieces per cake; wrap in wax paper. Serve 1 piece on 6-inch plate.

Corn Muffins:—Serve 2 muffins on 5-inch plate.

Rolls:—Serve 3 on a 5-inch plate.

Tea Biscuit:—Serve 3 biscuits on 5-inch plate.

Toast, Buttered:—4 pieces bread toasted (cut 20 to loaf). Butter the toast, place buttered sides together, wrap in napkin and serve on 6-inch plate.

Toast, Dry:—4 pieces bread toasted (cut 20 to loaf). Wrap in napkin and serve on 6-inch plate.

Toast, Milk:—3 pieces of bread, toasted (cut 20 to loaf). Serve in 6½-inch soup plate; cover with hot milk with extra 3-ounce pitcher of hot milk.

CAKE.

Crullers:—2 wrapped in wax paper. Serve on 5-inch plate.

Lady Fingers:—5 wrapped in wax paper. Serve on 5-inch plate.

Layer Cake:—Use 3 layers; cut 15 pieces to cake. Serve on 5-inch plate.

CEREALS.

Flaked Cereal with Cream:—(Maple Flake). ¾ ounce or ¾ cupful on 5-inch soup plate with 4-ounce silver pitcher of cream. A package contains 14 orders.

Grape Nuts with Cream:—1¼ ounces in hotel fruit dish, placed on a 5-inch plate with 3-ounce porcelain pitcher of cream. Eleven orders per package.

Oatmeal with Milk:—Serve 7 ounces in oatmeal dish with 5-inch soup plate and 9-ounce bottle of milk.

Oatmeal with Cream:—7 ounces in oatmeal dish with 4-ounce silver pitcher of cream and extra 5-inch soup plate.

Shredded Wheat with Milk:—2 on a 5-inch plate with 9-ounce bottle of milk, and a bowl placed on a 5-inch plate.

Shredded Wheat with Cream:—2 biscuits in a 5-inch soup plate with a 4-ounce pitcher of cream on side.

DESSERTS.

Apple, Baked:—1 served on hotel fruit dish placed on 5-inch plate.

Apple, Baked with Cream:—1 served on hotel fruit dish placed on 5-inch plate with 3-ounce pitcher of cream.

Apple, Large, Baked with Cream:—1 served in a bowl placed on a 5-inch plate with 4 ounces of cream on apple.

Charlotte Russe:—1 served on 5-inch plate.

Chocolate Eclair:—1 served on 5-inch plate.

Cornstarch, Chocolate or Vanilla:—Moulded; ½ cupful. Turn out in hotel fruit dish placed on a 5-inch plate; cream on same.

Cream Rolls:—1 wrapped in wax paper. Serve on 5-inch plate.

Cup Custard:—1 served in bowl placed on 5-inch plate.

Ice Cream:—⅛ qt. or 2 dippers full. Turn out in ice cream saucer placed on 5-inch plate.

Ice Cream, with Baked Apple:—½ of regular sized apple in hotel fruit dish with large spoonful of cream on apple. Serve on 5-inch plate.

Ice Cream with Berries:—1 regular portion in hotel fruit dish with 1 (16 per quart) dipper of ice cream on berries.

Ice Cream, with Cantaloupe:—1 regular portion on a 5-inch plate with 1 (16 per quart) dipper of ice cream in the melon.

Ice Cream, with Peaches:—1 peach sliced in hotel fruit dish, with small dipper (16 per quart) of ice cream on peaches.

Ice Cream, with Pie:—Cut 7 pieces per pie. 1 ice cream dipper (16 per quart) of ice cream placed on pie on 5-inch plate.

Ice Cream, with Rice Pudding:—1 regular portion of pudding in hotel fruit dish with small dipper of ice cream on the pudding.

Napoleons:—One. Serve on 5-inch plate.

Pies:—7 cuts per pie.

Pies, Meringue:—8 cuts per pie.

Pudding, Bread:—Serve in hotel fruit dish with vanilla sauce over it.

Pudding, Cottage:—1 piece of pudding 2¾ inches square. Serve in hotel fruit dish with vanilla, lemon or hard sauce over it.

Pudding, Rice or Tapioca Cream:—1 hotel fruit dish full, placed on 5-inch plate.

Rice, Cold, with Milk:—6 ounces or 1 cupful of rice. Serve in 5-inch soup plate with 9-ounce bottle of milk.

Rice, Hot with Butter:—6 ounces of rice in oatmeal dish. Serve with 5-inch soup plate and 1 piece of butter.

Rice, Hot with Cream:—6 ounces of rice or 1 cupful in oatmeal dish. Serve with 5-inch soup plate and 4-ounce silver pitcher of cream.

Strawberry Shortcake:—Cut 35 pieces per cake. Serve 1 piece on a 5-inch plate with 3-ounce pitcher of cream.

EGGS.

Eggs, Boiled:—2. Serve with egg cup placed in saucer and 3 pieces of bread or 2 of toast on a 5-inch plate.

Eggs, Fried or Scrambled:—2. Serve on small platter with 3 pieces of bread or 2 of toast on a 5-inch plate.

Eggs, Poached:—2. Serve on small platter with 3 pieces of bread or 2 of toast on a 5-inch plate.

Eggs, Poached on Toast:—2. Serve on small platter. Each egg on piece of toast with 3 pieces of bread or 2 of toast on a 5-inch plate.

Eggs, Creamed, on Toast:—2. Serve on small platter. Eggs hard boiled and quartered on 2 pieces of toast, with cream sauce over them with 3 pieces of bread or 2 of toast on a 5-inch plate.

Omelet, Chicken:—2 eggs with 1 ounce minced chicken. Serve on small platter, with side order of potatoes with 3 pieces of bread or 2 of toast on a 5-inch plate.

Omelet, Ham:—2 eggs with 1 ounce of ham. Serve on small platter, with side order of potatoes with 3 pieces of bread or 2 of toast on a 5-inch plate.

Omelet, Onion:—2 eggs; 1 onion. Serve on small platter with 3 pieces of bread or 2 of toast on a 5-inch plate.

Omelet, Oyster:—5 culls; 2 eggs. Serve on small platter with 3 pieces of bread or 2 of toast on a 5-inch plate.

Omelet, Parsley:—2 eggs with 1 tablespoonful of chopped parsley. Serve on small platter with 3 pieces of bread or 2 of toast on a 5-inch plate.

Omelet, Plain:—2 eggs. Serve omelet on small platter with 3 pieces of bread or 2 of toast on a 5-inch plate.

Eggs, Scrambled, and Chipped Beef:—Scramble 2 eggs with 1 ounce chipped beef. Serve on small platter with 3 pieces of bread or 2 of toast on a 5-inch plate.

FISH.

Blue Fish:—6 ounces of fish. Serve on platter with dressing and side order of potatoes and 3 pieces of bread on a 5-inch plate.

Clam Broil:—10 little necks. Serve on platter with 3 pieces of bread on 5-inch plate, with piccalilli on ice cream saucer.

Clam Fry:—8 little necks. Serve on platter with 3 pieces of bread on 5-inch plate, with piccalilli on ice cream saucer.

Clam Fry, Large:—10 little necks. Serve on platter with three pieces of bread on 5-inch plate, with piccalilli on ice cream saucer.

Clam Fritters:—Serve 2 on a small platter with cream sauce and 3 pieces of bread on a 5-inch plate.

Clams, Half Shell:—8 little necks. Serve on 6½-inch soup plate with cracked ice. Measure full of oyster crackers. Piccalilli in ice cream saucer.

Clam, Pan Roast:—10 little necks in 5-inch pan placed on 6-inch plate with 3 pieces of bread on a 5-inch plate. Piccalilli in ice cream saucer.

Clams, Steamed:—14 medium clams. Serve on large pie plate with napkin over and under them, with side dish of drawn butter and measure full of oyster crackers.

Fish Cakes:—Mould 2 cakes of 2 ounces each. Have mould full; serve on 6-inch plate with 3 pieces of bread on a 5-inch plate.

Fresh Cod and Halibut:—4-ounce steak. Serve on platter with cream sauce and side order of potatoes. Serve 3 pieces of bread on a 5-inch plate.

Oyster Cocktail.—7 culls. Serve oysters on half shell with cracked ice on 6½-inch soup plate. Place glass with sauce in center of plate, and measure full of oyster crackers on 5-inch plate; also ¼ lemon.

Oysters, Crumb Broil:—8 large culls. Serve on platter, with 3 pieces of bread on 5-inch plate and piccalilli in ice cream saucer.

Oyster Fry, Small:—6 large culls. Serve on small platter, with 3 pieces of bread on 5-inch plate and piccalilli in ice cream saucer.

Oyster Fry, Large:—8 large culls. Serve on small platter, with 3 pieces of bread on 5-inch plate and piccalilli in ice cream saucer.

Oyster Fry, with Bacon:—6 large culls; 4 pieces of bacon. Serve on platter, with 3 pieces of bread on 5-inch plate and piccalilli in ice cream saucer.

Oysters on Half Shell:—7 blue points opened on deep shell. Serve with fine ice on 6½-inch soup plate, with 1 measure full of oyster crackers on 5-inch plate and side order of piccalilli.

Oyster Pan Roast:—10 large culls. Serve in 5-inch pan placed on 6-inch plate, with measure full of oyster crackers on 5-inch plate and side order of piccalilli.

Oysters, Plain Broil:—8 large culls. Serve on platter, with 3 pieces bread on 5-inch plate; piccalilli in ice cream saucer.

Oysters, Plain Broil, with Bacon:—8 large culls; 4 pieces of bacon. Serve on platter, with 3 pieces of bread and piccalilli in ice cream saucer.

Oysters, Raw:—7 culls. Serve with fine ice on 6-inch plate, with 1 measure full of oyster crackers on 5-inch plate and side order of piccalilli.

Oyster Roast:—9 large culls. Serve on platter, with 3 pieces of bread on 5-inch plate and side order of piccalilli.

Oyster Roast, on Toast:—10 large culls on toast. Serve on platter, with 3 pieces of bread on 5-inch plate and side order of piccalilli.

Salt Mackerel:—½ of 2 Norway mackerel on platter, with side order of French fried potatoes and 3 pieces of bread on a 5-inch plate.

Shad:—4¾ ounces of fish. Serve on platter, with dressing, side order of potatoes and 3 pieces of bread on a 5-inch plate.

Smelts:—4 fish. Serve on platter, with 1 tablespoonful of tartar sauce and side order of French fried potatoes and 3 pieces of bread on a 5-inch plate.

FRESH FRUIT.

Blackberries and Cream:—5 portions per quart. Serve in a hotel fruit dish placed on a 5-inch plate with a 3-ounce pitcher of cream on the side.

Cantaloupe:—Standard size, 45 melons per crate. Serve ½ melon ice cold on a 5-inch plate.

Grape Fruit:—Cut fruit in half (crosswise), remove the core with a sharp knife; then cut each side of the seams from center to outside; cut around edge close to the skin. Serve ½ in a hotel fruit dish placed on a 5-inch plate. Serve finger bowl.

Orange:—1 large orange on a 5-inch plate.

Orange, Sliced:—1 orange sliced in a hotel fruit dish placed on a 5-inch plate.

Peaches, Sliced, with Cream:—2 medium-sized peaches sliced in a hotel fruit dish, placed on a 5-inch plate with a 3-ounce pitcher of cream on the side. Slice peaches thin.

Raspberries with Cream:—3 portions per pint. Serve in hotel fruit dish placed on 5-inch plate with 3-ounce pitcher of cream on side.

Strawberries with Cream:—4 portions per quart. Serve in hotel fruit dish placed on a 5-inch plate with 3-ounce pitcher of cream.

Watermelon:—35-pound melon cut in 12 pieces. Serve 1 piece, ice cold, on a 6½-inch soup plate. Always cut lengthwise.

HOT CAKES.

Cakes, Butter:—3 cakes, with 2 pieces of butter. Serve on 5-inch plate (12 to pound).

Cakes, Wheat, Buckwheat or Corn:—3 cakes, 4½ inches in diameter, placed on a 6-inch plate; also, 1 pitcher syrup served on side of plate; 2 pieces of butter.

MEATS AND SAUCES.

Bacon, Fried or Broiled:—10 pieces of bacon. Serve on small platter with side order of potatoes and 3 pieces of bread on a 5-inch plate.

Bacon and Eggs:—2 fried eggs with 6 pieces of bacon. Serve on a small platter with side order of potatoes and 3 pieces of bread on a 5-inch plate.

Beef, Cold Roast, with Potato Salad:—3 ounces of beef with 4 ounces or a large spoonful of potato salad on a 6-inch plate. Serve 3 pieces of bread on a 5-inch plate.

Beef, Cold Corned, with Potato Salad:—2 ounces beef with a large spoonful of potato salad on a 6-inch plate and 3 pieces of bread on a 5-inch plate.

Beef, Roast Sirloin of:—3-ounce slice blood-rare meat on 6-inch plate with large spoonful mashed potatoes and large spoonful of gravy. Serve 3 pieces of bread on a 5-inch plate.

Croquettes, Chicken:—1, moulded, 3 ounces. Serve on small platter with large spoonful of mashed potatoes with cream sauce and 3 pieces of bread on a 5-inch plate.

Chicken Pie:—Serve on individual dish placed on 6-inch plate with dinner plate and 3 pieces of bread on a 5-inch plate.

Chipped Beef, Creamed:—2 ounces chipped beef with cream sauce on 1 piece of toast, cut diagonally, on small platter, and 3 pieces of bread on a 5-inch plate.

Corned Beef Hash, Browned in Pan:—5 ounces of hash; brown in pan. Serve on small platter with 3 pieces of bread on a 5-inch plate.

Corned Beef Hash, Steamed:—1 vegetable dish even full (4 ounces). Serve on a 6-inch plate with 3 pieces of bread on a 5-inch plate.

Corned Beef Hash with Poached Egg:—5 ounces of hash. Serve on platter with egg on top of hash and 3 pieces of bread on a 5-inch plate.

Ham, Cakes:—Serve 2 with tomato sauce on 5½-inch plate with 2 pieces of bread on a 5-inch plate.

Ham, Cold Boiled:—Serve on a 6-inch plate; 2 ounces ham, cut thin, with 3 pieces of bread on a 5-inch plate.

Ham, Cold Boiled, with Potato Salad:—2 ounces of ham, cut thin, on a 6-inch plate with 4 ounces or a large spoonful of potato salad on same plate and 3 pieces of bread on a 5-inch plate.

Ham Croquettes:—2 moulded, 2 ounces each. Serve on a small platter with 3 pieces of bread on a 5-inch plate.

Ham and Eggs:—3½ ounces fried ham with 2 fried eggs. Serve on small platter with side order of potatoes and 3 pieces of bread or 2 of toast on a 5-inch plate.

Ham, Fried or Broiled:—5 ounces ham, fried or broiled. Serve on small platter with side order of potatoes and 3 pieces of bread or 2 of toast on a 5-inch plate.

Croquettes, Chicken
Serve on
of mashed
3 pieces of
Chicken Pie—S
on 6-inch
pieces or
Chipped Beef
beef with
ut diagonal
pieces or
Corned Beef
of bread
platter with
plate.
Corned Beef
dish over
6-inch plate
8-inch plate
Corned Beef
ounces of
on top of
8-inch
Ham, Cakes
3½-inch
3-inch pieces
Ham, Cold Broiled
2 ounces
bread on a
Ham, Cold
ounces of
with 4
potato salad
bread on a
Ham Croquettes
Serve on a
bread on a
Ham and Eggs
2 fried eggs
side order
bread or 2
Ham, Fried or
or broiled.
side order of
bread or 2 of

Lamb Chops:—2 lamb chops, broiled, on piece of toast cut diagonally. Serve on small platter with side order of potatoes and 3 pieces of bread on a 5-inch plate.

Lamb Croquettes:—Serve 2 with cream sauce on 5½-inch plate and 3 pieces of bread on a 5-inch plate.

Liver and Bacon:—4 ounces liver and 4 pieces bacon with gravy. Serve on a small platter with side order of potatoes and 3 pieces of bread on a 5-inch plate.

Roast, Hamburger or Vienna:—3 ounces meat. Serve on a platter with a large spoonful of spaghetti on one end of platter and a large spoonful of mashed potatoes on other. Gravy over meat; with three pieces of bread on a 5-inch plate.

Sausage, Country:—9 links per pound; 2 pieces of sausage with gravy and mashed potatoes. Serve on a small platter with 3 pieces of bread on a 5-inch plate.

Sausage, Country, with Buckwheat Cakes:—2 pieces of sausage on platter with gravy and 3 cakes on 6-inch plate.

Steak, Hamburger:—6 ounces Hamburger meat with gravy. Serve on a small platter with side order of potatoes and 3 pieces of bread on a 5-inch plate.

Steak, Small:—Weight, 5¼ ounces. Serve on small platter with side order of potatoes and 3 pieces of bread on a 5-inch plate.

Steak, Small, with Onions:—Weight, 5¼ ounces; with large spoonful of fried onions on steak. Serve on small platter with side order of potatoes and 3 pieces of bread on a 5-inch plate.

Steak, Sirloin or Tenderloin:—Weight, 9¼ ounces. Serve on small platter with side order of potatoes and 3 pieces of bread on a 5-inch plate.

Steak, Sirloin or Tenderloin, with Onions:—Weight, 9¼ ounces; with large spoonful of fried onions on steak. Serve on small platter with side order of potatoes and 3 pieces of bread on a 5-inch plate.

Stew Beef or Lamb:—1 silver stew cup within ½ inch of top; 5 pieces of meat and 5 pieces of potato; turn out in 6½-inch soup plate when served, with 3 pieces of bread on a 5-inch plate.

Veal Cutlet, Breaded:—2½ ounces meat. Serve on a small platter with tomato sauce and side order of potatoes and 3 pieces of bread on a 5-inch plate.

MISCELLANEOUS.

Apple Sauce:—⅛ quart or 1 hotel dish nearly full.

Crackers, Milk or Graham, with Milk:—8 wrapped in wax paper, on a 5-inch plate with 9-ounce bottle of milk and bowl on 5 inch-plate.

Crackers, Soda with Milk:—6 on a 5-inch plate, wrapped in wax paper. Serve with a bowl placed on a 5-inch plate, with 9-ounce bottle of milk.

Prunes, Stew, Plain:—7 prunes. Serve in hotel fruit dish on 5-inch plate.

Prunes, Stewed, with Cream:—6 prunes. Serve with cream on them, in a hotel fruit dish on 5-inch plate.

Spaghetti:—5 oz. spaghetti, or 2 large spoonfuls. Serve on platter.

SALADS.

Crab Meat:—4½ ounces, or 1 vegetable dish full, with 2 lettuce leaves under salad. Serve on small platter with ¼ hard boiled egg and ¼ of a lemon. Serve 3 pieces of bread on a 5-inch plate.

Egg:—2 hard boiled eggs quartered on 2 lettuce leaves. Serve on a small platter with 2 tablespoonfuls of dressing and 3 pieces of bread on a 5-inch plate.

Potato:—6½ ounces, or 1½ large spoonfuls of salad, on a 6-inch plate, with 1 lettuce leaf under salad.

Slice Beef or Lamb:—1 silver stew cup within 2½-inch of top; 5 pieces of meat and 5 pieces of potato; turn out on 6½-inch soup plate when served, with 3 pieces of bread on a 5-inch plate.

Veal Cutlet, Breaded:—1, uncut meat. Serve on a small platter with lemon sauce and side order of potatoes and 2 pieces of bread on a 5-inch plate.

MISCELLANEOUS.

Apple Sauce:—½ pint or 1 hotel dish nearly full.

Crackers, Milk or Graham, with Milk:—3 wrapped in wax paper, on a 5-inch plate with 5-ounce bottle of milk and bowl on 5 inch-plate.

Crackers, Soda, with Milk:—6 on a 5-inch plate, wrapped in wax paper. Serve with a bowl placed on a 5-inch plate, with 5-ounce bottle of milk.

Prunes, Stew, Plain:—7 prunes. Serve in hotel fruit dish on 5-inch plate.

Prunes, Stewed, with Cream:—6 prunes. Serve with cream on them, in a hotel fruit dish, on 5-inch plate.

Spaghetti:—5 oz. cooked, or 2 large. Arrange. Serve on platter.

SALADS.

Crab Meat:—4½ ounces, or 1 regulation dish full, with 2 lettuce leaves under. Serve on small platter with ½ hard boiled egg and ¼ of a lemon. Serve 2 pieces of bread on 5 inch plate.

Egg:—2 hard boiled eggs quartered on 2 lettuce leaves. Serve on a small platter with 2 tablespoonfuls of dressing and 2 pieces of bread on a 5-inch plate.

Fruit—One ounce, or ½, large spoonfuls of fruit, on a 5-inch plate, with 1 lettuce leaf under same.

Potato Salad, with Frankfurters:—2 Frankfurters on a 6-inch platter, with 4 ounces or a large spoonful of potato salad on same plate and 3 pieces of bread on a 5-inch plate.

Tomato and Lettuce:—2 lettuce leaves and 4 pieces of tomato. Serve on platter.

SANDWICHES.

Sandwiches (except Club and Hot Roast Beef): —Serve on 5-inch plate.

Club:—Serve on a small platter.

Hot Roast Beef:—Serve on a 6½-inch plate.

SOUPS.

Soup: Bean, Chicken, English Beef, Green Split Pea, Vegetable:—1 porcelain soup cup within ½ inch of top. When served, turn out of cup into 6½-inch soup plate. Serve bread on a 5-inch plate, 2 pieces of bread with 10c. soups and 3 pieces of bread with 15c. soups.

Oyster, Stew:—8 culls. Serve in silver stew cup, placed in 6½ inch soup plate, with measure full of oyster crackers on 5-inch plate, and a side order of piccalilli. When at table turn stew out into soup plate.

Oyster, Box Stew:—8 large oysters. Serve in silver stew cup placed in 6½-inch soup plate, with measure full of oyster crackers on 5-inch plate. When at table turn stew out into soup plate.

Oyster, Boston Stew:—8 large culls. Serve in bowl on 6½-inch soup plate, with measure full of oyster crackers, and side order of piccalilli.

Oyster, Boston Box Stew:—8 large culls. Serve in bowl placed on soup plate with measure full of oyster crackers on 5-inch plate, and side order of piccalilli.

Clam Stew:—10 little necks. Serve in silver stew cup, placed in 6½-inch soup plate. Serve measure full of oyster crackers and piccalilli in ice cream saucer.

Clam Chowder:—1 porcelain soup cup within ½ inch of top; when served turn out in 6½-inch soup plate with 2 pilot crackers on a 5-inch plate.

VEGETABLES.

Baked Beans, N. Y. or Boston Style, Side Order:—1 vegetable dish within ¼ inch of top.

Baked Beans, N. Y. Style:—6½ ounces or 2 large spoonfuls on a 6-inch plate with 2 pieces of bread on a 5-inch plate.

Baked Beans, Boston Style:—6½ ounces or 2 small ladles full on a 6-inch plate with 2 pieces of bread on a 5-inch plate.

Beans, New York or Boston Style, and Ham:—1½ ounces boiled ham, sliced thin; 4 ounces or 1½ large spoonfuls of beans. Place on opposite sides of 6-inch plate with 3 pieces of bread on a 5-inch plate.

Beans, N. Y. or Boston Style, and Corned Beef:—1½ ounces boiled beef, cut thin; 4 ounces or 1½ large spoonfuls of beans. Place on opposite sides of 6-inch plate with 3 pieces of bread on a 5-inch plate.

Beans, N. Y. or Boston, with Pork:—4 ounces or 1½ large spoonfuls of beans, with 2 pieces of roast pork about 1½ ounces served on a 6-inch plate with 3 pieces of bread on a 5-inch plate.

Potatoes, French Fried:—4½ ounces potatoes. Serve on small platter.

Potatoes, Mashed:—6 ounces mashed potatoes. Serve on small platter.

APPENDIX

RULE FOR TESTING MILK.

We have found that the Babcock machine will give an accurate test for the percentum of butter fat in milk but does not give the solids, which are as important as the butter fat. Should the solids be below 12 percentum, the milk is adulterated. In order to find the solids it is necessary to take a lactometer and Babcock Test, and follow the rule given below:

Multiply lactometer reading by .29
Multiply butter fat reading by .7
add the results and divide by 3.8. Add the butter fat to the result, which will give the total solids.

Example 1.

Lactometer 99 × .29 = 28.71
Butter Fat 3.3 × .7 = 2.31
28.71 + 2.31 = 31.02
31.02 ÷ 3.8 = 8.16
8.16 + 3.3 = 11.46 total solids,
which shows milk adulterated.

Example 2.

Lactometer 107 × .29 = 31.03
Butter Fat 4% × .7 = 2.8
31.03 + 2.8 = 33.83
33.83 ÷ 3.8 = 8.9
8.9 + 4 = 12.9 total solids,
which shows pure milk.

Spencer's Lactometers can be bought from any dairy supply house for $2.00. Accompanying the Lactometer should be rules for reading it.

CROCKERY.

Trade Name	Name to be given by Manager when ordering
Phila. extra handled tea cup	Coffee cup
Medium coffee saucer	Coffee saucer
5-in. plate	Bread plate
6-in. plate	Medium or ham bean plate
6½-in. plate	Dinner plate
5-in. soup plate	Cereal plate
6-in. soup plate	Half shell soup plate
6½-in. soup plate	Large soup plate
6-in. dishes, no foot	Platters
2½-in. baker	Vegetable dish or small baker
Trenton handled coffee cup	Soup cup
No. 1 Vienna cream, unhandled	Small cream pitcher
No. 3 American cream, unhandled	Large cream pitcher
2½-in. butters	Butter chips
36s low bowls	Milk bowls
42s small footed bowls	Custard bowls
Custard, unhandled and unfooted	Egg cup
5-in. fruit saucer	Fruit saucer
4½-in. ice cream	Ice cream saucer
4-in. Washgtn baker	4-in. square baker

CUTLERY.

Cutting and slicing cooked meats	Slicers, 12-in., 14-in., 16-in.
Cutting raw meats	Butcher knives, 5-in. to 12-in.
Taking bones from meat	Boning knife
Cutting carrots and other vegetables	French knives, 5-in. to 12-in.
Baker at griddle	Palette knife, 6-in.
Baker at baker's bend	Palette knife, 12-in.

Trade Name	Name to be given by Manager when ordering
Paring, etc	Kitchen knives
Clams	Clam knife
Oysters	Oyster kn fe
Counter forks	Carver's fork, short handle
Cook's kitchen forks	Cook's fork, long handle
Handling heavy meats	Flesh fork
Basting spoons	Iron spoons, tinned
Steam table spoons	Wood spoons, soft
Oyster stew and salad spoons	Wood spoons, hard

LIQUID MEASURE.

Milk bottles	8 and 9 oz.
Lactoferm bottles	8 oz.
Silver cream pitcher	4 oz.
Silver syrup pitchers	26 per qt.
Large porcelain cream pitchers	3 oz.
Small porcelain milk pitchers	26 per qt.
Soup bowls	12 oz.
Custard bowls	6½ oz.
Egg cups	6 oz.
Lemonade glasses	10 oz.
Vichy and milk glasses	6 oz.
Vichy glasses	5 oz.
Water glasses	7 oz.
Silver stew cups	12 oz.
Porcelain soup cups	10 oz.
Heinz catsup bottles	12½ oz.
Silver oyster cracker measure	4½ oz.
Bowl of 5-in. soup plate	5½ oz.
Bowl of 6-in. soup plate	6½ oz.
Bowl of 6½-in. soup plate	8 oz.

TABLE OF WEIGHTS AND MEASURES.

2 gills	1 cup or ½ pint
1 pt.	2 cupfuls
1 lb.	gran. sugar 2 cupfuls
1 lb.	pwd. sugar 2½ cupfuls
1 oz.	1½ tablespoonfuls
1 lb.	10 eggs
1 lb.	4 cupfuls sifted flour
1 teaspoonful	4 saltspoonfuls

1 tablespoonful .....3 teaspoonfuls
1 oz. .....1 tablespoonful butter
1 pt. chopped meat, packed, makes 1 lb.
½ lb. .....1 cup of rice
6 oz. cornmeal .....1 cupful
6 oz. raisins .....1 cupful
6 oz. currants .....1 cupful
Bread from Dahn Bakery, 22 oz. per loaf
Bread from Hill Bakery, 32 oz. per loaf

NUMBER OF CRACKERS PER POUND.

64 Graham wafers
49 milk crackers
19 pilot crackers
50 soda crackers
370 oyster crackers

CEREALS.

Boston Brown Flakes. 15 portions per package.
Grape Nuts .....11 portions per package.

STANDARD FOR SELECTING MEATS.

Short hips—28 to 33 pounds.

Butt or top sirloin cut off square.

Suet well trimmed.

Top rounds—27 to 31 pounds.

Corned bottom rumps—30 to 35 pounds. Should be corned at least 3 weeks, and no part of top round is to be cut on bottom rump.

All beef to be cut from native corn-fed cattle to be hung at least three weeks in the quarter.

All beef city dressed.

Racks—3 to 3½ pounds each, cut 9 ribs.

Chucks—14 to 16 pounds to pair, cut 4 ribs.

All mutton to be cut from young native wether sheep, city dressed.

Leg veal—22 to 26 pounds.

Loins cut off at hip; from native milk-fed calves, to weigh 115 to 125 pounds.

Pork Loins—5 to 6 pounds; cut from young corn-fed pigs, back fat closely trimmed, short cut on neck and hip.

STANDARD FOR FRUIT AND VEGETABLES.

In selecting fruit for our use the buyer should be careful to get only what is first-class. Such fruit is ripe, full-flavored and good-sized. The size for our use should be average, not abnormally large nor small. The buyer must appreciate the fact that the dealer can readily sell all his fine fruit, and, therefore, will be likely to put out inferior goods to those who do not demand the better sort. We hold buyer and manager responsible for the kind of fruit served, and in order that they may know the natural principles governing the procuring of fruit from the market we have prepared the following information:

Oranges:—96 California navels per box; weighing 80 to 90 pounds per box; must be sweet, full of juice, thin skin, fine grain.

Grape Fruit—54 per box; Floridas are the best flavor and weigh about 85 pounds per box. July, August, September and October we must depend on California grape fruit which has been carried in cold storage. They look nicer than the Floridas, but will weigh about 10 pounds less per box and are more bitter.

Lemons:—360 per box weighing 75 to 80 pounds; thin skin and full of juice.

Strawberries:—The standard size for a strawberry basket is a full quart. When smaller baskets are shipped they are supposed to be marked "short," but that is not always done; so the buyer must see that he gets the standard size basket, well filled with an even rim of berries from top to bottom and free from dirt.

Good berries arrive in market from April 15th to July 4th. The best berries are as follows: The Middletown & Haffman are good early berries, dark red, with a good gloss. A great many are shipped from Florida. The Gandy is a large berry, sweet and mellow and looks nice on the table. They come from Maryland, Delaware, New Jersey and New

York. Other good berries are the Missionary, Hefner, Klondike and Climax. The greater number of these berries come from Norfolk, Va., North and South Carolina and Georgia. The Excelsior is a small berry, very dark red, and best where only the extract is required.

Raspberries:—These berries are in the market about July 1st and last until about August 20th. They are shipped in pint baskets, and the buyer should be very careful to see that the baskets are well filled, dry and free from mold. The berry known as the Cuthbert is large and of good flavor, full of juice and with the seeds well covered. Most of them come from New York and New Jersey.

Blackberries are supposed to be shipped in quart baskets, but sometimes come in baskets that do not hold a full quart. In buying, select large berries, very black, with a good gloss, seeds well covered, full of juice and sweet. They are in the market from July 1st to August 15th. The best come from New York and New Jersey.

Tomatoes are shipped in a number of different kinds of crates and packages, and the buyer should go over them and cull out all but the large, smooth, deep red fruit.

Peaches must be large and of uniform size; freestone, clean around pit; sweet and full of juice. Crates should run 150 to 175. In getting peaches the buyer will notice the package they are shipped in and how packed, as the best fruit is always carefully shipped in good packages. The best early peaches are the Georgia Elbertas, which begin to come in about June 10th. Like all the early fruit, this variety has been stung by an insect which forces it to ripen before it has matured, so that when broken open it will be black around the pit, and will be bitter from about June 18th to July 25th. Our best Georgia Elberta peaches are uniform in size and come about 150 peaches per crate. They have a clean skin, red on one side showing that they have ripened in the sun on the

tree, and were not picked green and ripened in transportation. Fruit ripened on the tree will be juicier and have a much better flavor, and when broken open the pit can be removed very easily.

From July 25th to August 12th we have found it necessary to place enough Georgia peaches in cold storage to carry us along until the Missouri and West Virginia Elberta peaches arrive. These last until the Connecticut and Delaware peaches come in. The last peaches in market are from New Jersey and New York. The New York, New Jersey and Delaware fruit has the best flavor, but the peaches from New Jersey and Delaware are not packed nor graded so well as those from Georgia, and in order to get nothing but the fancy fruit it is necessary to cull out all that will not pass as fancy.

Watermelons from Florida and Georgia cut the best. They should weigh from 33 to 40 pounds, cut a deep red and be fine grained and sweet. Insist that the buyer pick out only perfectly shaped melons and refuse to accept the ill-shaped ones.

Cantaloupes:—36 to 45 per crate, each melon wrapped in paper. Refuse soft melons and those that have been picked too green, with very small space for seeds. They should be ripe, firm and sweet, and show a dark green color when cut. The first cantaloupes suitable for our trade arrive in the market from California about June 12th and last until about July 31st. The finest come from the California Fruit Association, which usually ships only the best, running about 45 to a crate. They are of uniform size and well filled, with very little room for seeds. When cut they are green and firm, much better than melons that are yellow when cut. The New Mexico melons come in about August 5th, packed and shipped by the Lyon-Congins Cantaloupe League. These melons are shipped in crates that run from 36 to 45 per crate and each one is wrapped in paper. The quality is very good, but they are not so well filled as the Cali-

fornia melons. The buyer should use care in picking out these melons, as often some are picked so green they will never ripen enough to be first-class. The produce dealer will pick out ripe melons if the buyer insists upon it. We should get melons from Mexico until August 20th, when the Rocky Ford melons come in. They are much the same as the California melons, well packed, graded and run 45 per crate, the proper size for our use.

Apples:—Baldwins, Northern Spies, Kings and Greenings are the best winter apples for our use, and should run from 380 to 420 baking apples per barrel. The best early apples are Early Sours, English Codlins, Fall Pippins and Twenty-ounce Pippins.

Lettuce:—December to March; Florida, North Carolina and South Carolina field lettuce, also Boston Hot House, which is usually the best. April to September; Long Island field. October to December; Boston Hot House.

Parsley:—November to April; Bermuda or New Orleans. Bermuda is usually the best. April to November; nearby.

Cress:—Gathered at springs in Pennsylvania and Virginia.

Potatoes:—June 15th to July 20th; Norfolk, Va., Spaulding No. 4 or Irish Cobblers, whichever are larger. July 20th to August 20th; Jersey Cobbler from South Jersey. August 20th to September 15th; Green Mountains from South Jersey. September 15th to October 15th; New York State Rurals. October 15th, balance of season; Rurals or Green Mountains from New York State, whichever are coming in best.

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Average Amount of Merchandise used in February, 1912 for $100.00 Sales

Apples Baked	.31	apples
Apple Sauce	2	¼ quarts
Beef Stew	1	gallon
Boston Beans	1	½ gallon pots
Bread (Graham)	4	loaves
Bread (White)	26	½-22 ozs. loaves
Butter	11	½ lbs.
Beef Soup	5	quarts
Bacon	2	lbs.
Butter Cakes	228	cakes
Bread Pudding	2	quarts
Corn Beef Rump	4	lbs.
Catsup	2	½-16 oz. bottles
Cress	1	½ bunches
Cocoa		¼ lb.
Coffee	6	½ lbs.
Cream	6	quarts
Chicken Soup	5	quarts
Charlotte Russe	12	number
Corn Bread	6	number (at 10c)
Cup Custards	5	number
Corn Beef Hash	10	portions
Chicken Croquettes	10	portions
Chicken Hash	7	portions
Corn Beef Hash (steamed)	6	portions
Cornstarch Chocolate	12	cups
Cornstarch Vanilla	6	cups
Cream Sauce	2	¼ quarts
Eggs	12	½ dozen
Fowl (boiled)	2	½ lbs.
Flour	23	lbs.
Fruit Jelly	9	cups
Grapefruit	3	½ number
Grease	7	lbs.
Griddle Cakes	18	quarts batter
Wheat Batter 10 qts.		
Buckwheat 5 "		
Cornmeal 3 "		
Hamburger Roast	7	portions

Average Amount of Merchandise
used in February, 1912
for $100.00 Sales

Ham Boiled	2	$\frac{1}{2}$ lbs.
Ham Sliced	2	$\frac{1}{2}$ lbs.
Ham Cakes or Croquettes	6	portions
Hamburger Steaks	5	steaks
Lemons	7	number
Lamb Stew Meat	1	$\frac{1}{2}$ lbs.
Lamb Racks	2	lbs.
Lettuce	1	head
Liver	1	$\frac{1}{2}$ lbs.
Lamb Stew	2	quarts
Lamb Croquettes	5	portions
Lactoferm	5	bottles
Maple Syrup	5	quarts
Milk	55	quarts
Matzoon	5	quarts
N. Y. Baked Beans	5	qt. pan
Oranges	5	number
Oysters (open)	175	number
Oyster Soup	1	$\frac{1}{2}$ quarts
Pies	11	number
Parsley	1	bunch
Pork Chops	1	lb. or 5 chops
Prunes (stewed)	2	quarts
Potatoes	1	bushel
Powdered Sugar	1	$\frac{1}{8}$ lbs.
Rice	1	$\frac{1}{4}$ lbs.
Rolls	3	$\frac{1}{4}$ doz. (for breakfast only)
Rice Pudding	5	quarts
Sausage	6	$\frac{1}{2}$ lbs.
Steaks Small	12	number
Steaks Sirloin	2	number
Steaks Tenderloin	1	$\frac{1}{4}$ number
Sugar Granulated	16	$\frac{1}{2}$ lbs.
Tea		$\frac{1}{8}$ lb.
Tea Biscuits	4	doz. (used evenings only)
Tomato Sauce	2	$\frac{1}{2}$ quarts
Veal Cutlets	11	number
Vienna Roast	8	portions

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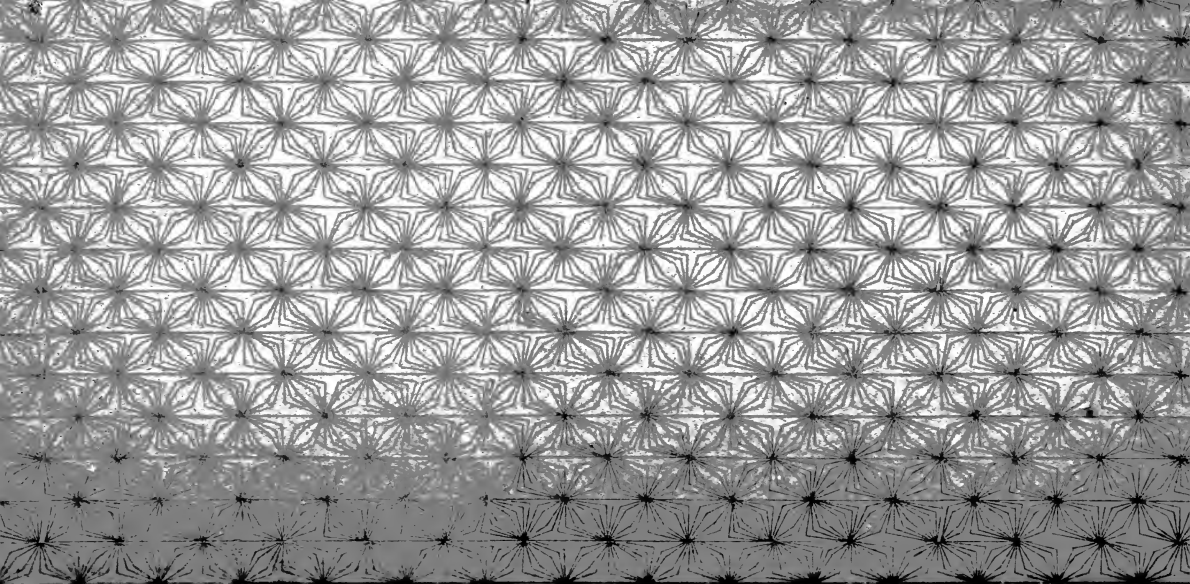

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